

Scaled Recipe

Recipe Name

♥#BBQ Tofu

Recipe Category Name

Soy & Tofu

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.35 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Barbeque Sauce, Gallons	3.12 lb.	3.12 lb.	1.56 qt.		0 Days none	Press Tofu to remove excess water. Cut into 1/2 inch thick slices, then quarter each slice. Pour Barbeque sauce into pan. Place tofu in pan and gently toss to coat. Let tofu marinate in sauce for 1 hour, turning occasionally. Coat sheat pan with oil, please tofu on sheet pan and place in oven to back at 400 degrees for 20 minutes. After 20 minutes, turn tofu over and brush with additional barbeque sauce. Bake 20 minutes more or until tofu is browned on edges. Toss tofu in remaining barbeque sauce. Place in 4 inch pans, cover and hold. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Tofu, Firm, Pounds	18.00 lb.	18.00 lb.			0 Days none	

Scaled Recipe

Recipe Name

♥#Bean Burrito

Recipe Category Name

Sandwiches, Salads & Misc. Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Pinto, Dry, Pounds	12.00 lb.	12.00 lb.	1.73 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash Beans thoroughly. Cover with water. Bring to a boil for 2 minutes Turn off heat. Cover and let soak for 1 hour. Add cumin, salt and pepper to beans. Bring water to a boil; add more water if necessary to keep beans covered; cover; simmer 1 1/2 hours or until beans are just tender. Drain beans reserve beans ; reserve liquid. Place beans in mixing bowl; beat at low speed. Add chili powder, garlic, and reserved bean liquid to obtain consistency of mashed potatoes.
	Salt, Bulk, Pounds	1.29 oz.	1.29 oz.	2.00 tbsp.		0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Chili Powder, Pounds	0.94 oz.	0.94 oz.	4.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.46 oz.	0.46 oz.	1.99 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.83 oz.	0.83 oz.	3.99 tbsp.		0 Days none	
	Water For Cooking	19.25 lb.	19.25 lb.	2.31 gal.		0 Days none	
2	Chili Gravy	6.25 lb.	6.25 lb.				Place 4 ounces of bean mixture and 1 ounce of chili gravy in each tortilla, roll tightly and place seam side down in pan. Top each pan of burritos lightly with the remaining gravy. Bake 25 minutes at 350 f. or until heated thoroughly. Remove from oven. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name	Chili Gravy	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	40	Yield of Recipe	40	Serving Size	2.50 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Beef, LS, Pounds	0.75 oz.	0.75 oz.	1.20 tbsp.		0 Days none	Use melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 20 minutes. Add canned tomato paste, chili powder, and ground cumin; blend well. Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend. Hold for service at 140 F. or higher *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Flour, All Purpose, Pounds	5.52 oz.	5.52 oz.	1.20 Cups		0 Days none	
	Black Pepper, Ground, Bulk	0.00 oz.	0.00 oz.	0.06 Few Drops		0 Days none	
	Chili Powder, Pounds	0.75 oz.	0.75 oz.	3.20 tbsp.		0 Days none	
	Tomato Paste, Canned, 6-#10	9.04 oz.	9.04 oz.	15.99 tbsp.	0.01 Cases	0 Days none	
	Cumin, Ground, Pounds	0.25 oz.	0.25 oz.	1.20 tbsp.		0 Days none	
	Salad Oil, Gallons	4.62 oz.	4.62 oz.	9.59 tbsp.		0 Days none	
	Water For Cooking	4.99 lb.	4.99 lb.	2.39 qt.		0 Days none	

Scaled Recipe

Recipe Name#Black Eyed PeasRecipe Category NameBeansPan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016Menu TypeMeal Type

Servings Desired100Yield of Recipe100Serving Size8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Black Eyed Peas, Dry, Pounds	23.00 lb.	23.00 lb.	3.88 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - ALL FOODS MUST BE REHEATED TO AN INTERNAL TEMPERATURE OF 165 F WITHIN 2 HOURS. FOODS MAY ONLY BE REHEATED ONCE. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).
	Black Pepper, Ground, Bulk	0.32 oz.	0.32 oz.	1.30 tbsp.		0 Days none	
	Water For Cooking	27.11 lb.	27.11 lb.	3.25 gal.		0 Days none	

Scaled Recipe

Recipe Name	#or Hummus Wrap	Recipe Category Name	Other No-Flesh	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	9.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	♥Tortilla, Flour, Each	6.25 lb.	6.25 lb.		100.00 ea	3 Days Thawed	Assembly: Open the flour tortilla. Place 3 oz of hummus on the tortilla. Place approximately 1 oz of each ingredient on the tortilla; lettuce, cucumber, tomato, and shredded carrots.
	Dressing, Creamy Italian, Gallons	6.25 lb.	6.25 lb.	2.95 qt.		0 Days none	
	Hummus, Pre-Made, Pounds	18.75 lb.	18.75 lb.			0 Days none	
	Tomatoes, Fresh ♥	6.38 lb.	6.25 lb.		0.25 Cases	1 Days Diced Small	Roll the tortilla into a wrap.
	Cucumber, Fresh ♥	6.56 lb.	6.25 lb.		0.14 Cases	1 Days Sliced Thin	Serve with 2 oz creamy italian salad dressing on side.
	Carrots, Fresh ♥	7.38 lb.	6.25 lb.	1.48 gal.		1 Days Shredded	
	♥Lettuce, Iceberg, Fresh	7.94 lb.	6.25 lb.		0.21 Cases	1 Days Washed and Torn Into Pieces	

Scaled Recipe

Recipe Name	#Kidney Beans	Recipe Category Name	Beans	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	8.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Kidney, Dry, Pounds	25.00 lb.	25.00 lb.	3.91 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.32 oz.	0.32 oz.	1.30 tbsp.		0 Days none	
	Water For Cooking	25.00 lb.	25.00 lb.	3.00 gal.		0 Days none	

Scaled Recipe

Recipe Name

#or PC PB & Jelly Sand (2)

Recipe Category Name

Sandwiches, Salads & Misc. Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

14.70 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	♥Whole Wheat Bread, Slices	25.00 lb.	25.00 lb.		400.00 Slices	0 Days none	This recipe makes 2 sandwiches. There is 2 oz of peanut butter, 4 - 10 gram packs of jelly and 2 slices of bread per sandwich. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Peanut Butter Ind 2oz Each♥	50.00 lb.	50.00 lb.		400.00 ea	0 Days none	
	Ind. Jelly, Sugar Free, Asst.-Each	17.64 lb.	17.64 lb.		800.00 ea	0 Days none	

Scaled Recipe

Recipe Name

Soy Ziti

Recipe Category Name

Soy & Tofu

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

13.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pasta, Ziti, Pounds	15.00 lb.	15.00 lb.	3.75 gal.		0 Days none	Prepare Marinara Sauce per Sub Assembly Recipe.
	Water For Cooking	22.00 lb.	22.00 lb.	2.64 gal.		0 Days none	Cook pasta according to package instructions.
2	Tofu, Firm, Pounds	20.00 lb.	20.00 lb.			0 Days none	Prepare tofu by cutting into 1/2" chunks.
3	♥Marinara Sauce	25.00 lb.	25.00 lb.				Add Tofu to marinara sauce. Drain pasta; add to tofu and marinara sauce. Stir. Place ingredients in greased pans; cover and bake at 350 f for 30 minutes. Uncover; sprinkle reserved mozzarella cheese on top and bake for 5 to 10 minutes longer. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name	♥Marinara Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	200	Yield of Recipe	200	Serving Size	2.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Margarine, Bulk, Pounds	0.87 oz.	0.87 oz.	1.75 tbsp.		0 Days none	Saute garlic and onions in margarine or salad oil until tender.
	Garlic Powder, Pounds	0.35 oz.	0.35 oz.	1.50 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	1.70 lb.	1.56 lb.	1.95 qt.		0 Days Chopped	
2	Sugar, Bulk	2.62 oz.	2.62 oz.	6.04 tbsp.		0 Days none	Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, sugar and thyme. Mix well. Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Bay Leaves, Pounds	0.12 oz.	0.12 oz.	1.87 tbsp.		0 Days none	
	Basil, Leaves, Pounds	0.16 oz.	0.16 oz.	3.69 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	14.00 lb.	14.00 lb.	1.61 gal.	0.37 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	5.00 lb.	5.00 lb.	2.21 qt.	0.12 Cases	0 Days none	
	Oregano, Ground, Pounds	0.16 oz.	0.16 oz.	2.82 tsp.		0 Days none	
	Thyme, Ground, Pounds	0.16 oz.	0.16 oz.	1.09 tbsp.		0 Days none	
	Water For Cooking	4.17 lb.	4.17 lb.	2.00 qt.		0 Days none	

Scaled Recipe

Recipe Name #or Soy Burger Recipe Category Name Soy & Tofu Pan Size 2" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type Meal Type
Servings Desired 100 Yield of Recipe 100 Serving Size 3.75 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soy Burgers, Each	23.44 lb.	23.44 lb.		101.36 ea	0 Days none	Place soy burgers on sheet pan. Place in 350 degree oven for 20 -30 minutes or until heated through. Place in covered 4" pans. Hold for service *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name

♥Soy Chicken Patty

Recipe Category Name

Soy & Tofu

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soy Chicken Patty, Each	25.00 lb.	25.00 lb.		108.11 ea	0 Days none	Place soy chicken patties on sheet pan. Place in 350 degree oven for 20 -30 minutes or until heated through. Place in covered 4" pans. Hold for service *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name	Soy Chili With w/dry beans	Recipe Category Name	Soy & Tofu	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	14.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soy Beef Granules	14.00 lb.	14.00 lb.				Prepare soy beef granules per sub assembly recipe. Prepare Kidney Bean per sub assembly recipe. Combine chili powder, cumin, paprika, garlic powder, and red pepper. Stir into cooked soy beef granules. Drain beans; reserve 2 Qts per 100 servings of liquid for later use. Add beans, tomatoes, and onions to cooked soy beef; stir well add reserved bean liquid to the soy beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. Do not continue to boil!!! Stir occasionally. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	♥Kidney Beans	30.00 lb.	30.00 lb.				
	Red Pepper, Ground, Pounds	0.61 oz.	0.61 oz.	2.00 tbsp.		0 Days none	
	Chili Powder, Pounds	3.76 oz.	3.76 oz.	15.99 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.69 oz.	0.69 oz.	2.99 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	40.00 lb.	40.00 lb.	4.61 gal.	1.05 Cases	0 Days none	
	Cumin, Ground, Pounds	1.67 oz.	1.67 oz.	7.99 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	3.40 lb.	3.12 lb.	3.90 qt.		1 Days Chopped	

Scaled Recipe

Recipe Name

Soy Beef Granules

Recipe Category Name

Soy & Tofu

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

75

Yield of Recipe

75

Serving Size

3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Water For Cooking	9.37 lb.	9.37 lb.	1.12 gal.		0 Days none	Pour water into kettle and bring to a boil. Add soy beef granules. Reduce heat and simmer for 20 minutes. Drain off any excess water. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Soy Beef Granules, Pounds	4.69 lb.	4.69 lb.			0 Days none	

Scaled Recipe

Recipe Name	♥Kidney Beans	Recipe Category Name	Beans	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	80	Yield of Recipe	80	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Kidney, Dry, Pounds	11.20 lb.	11.20 lb.	1.75 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.20 oz.	0.20 oz.	2.40 tsp.		0 Days none	
	Water For Cooking	18.80 lb.	18.80 lb.	2.25 gal.		0 Days none	

Scaled Recipe

Recipe Name ♥#or Soy Hot Dog Recipe Category Name Sandwiches, Salads & Misc. Entrees Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type
Servings Desired 100 Yield of Recipe 100 Serving Size 4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soy Hot Dog, Pounds	25.00 lb.	25.00 lb.			0 Days none	Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. Or, Hot Dog may be simmered. Pierce each hot dog. Cover with water in a steam jacketed kettle or stock pot. Cover; bring to a boil; reduce heat; simmer 10 minutes. Internal temperature must reach 165 F. or higher for 15 seconds. Place in 4" pans and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

Soy Sloppy Joe

Recipe Category Name

Soy & Tofu

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

5.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soy Beef Granules	18.44 lb.	18.44 lb.				Prepare soy beef granules per sub assembly recipe. Combine onions, catsup, mustard, brown sugar, vinegar, and water. Add to soy beef. Cover; simmer 35 minutes. Stir occasionally to prevent scorching. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Brown Sugar, Bulk	0.75 oz.	0.75 oz.	1.54 tbsp.		0 Days none	
	Catsup, Case, 6-#10 cans	8.00 lb.	8.00 lb.	3.40 qt.	0.20 Cases	0 Days none	
	Vinegar, Gallons	11.99 oz.	11.99 oz.	1.46 Cups		0 Days none	
	Water For Cooking	16.00 oz.	16.00 oz.	1.92 Cups		0 Days none	
	Mustard, Gallons	1.99 oz.	1.99 oz.	3.76 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	3.27 lb.	3.00 lb.	3.75 qt.		1 Days Chopped	

Scaled Recipe

Recipe Name	Soy Beef Granules	Recipe Category Name	Soy & Tofu	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	99	Yield of Recipe	99	Serving Size	3.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Water For Cooking	12.37 lb.	12.37 lb.	1.48 gal.		0 Days none	Pour water into kettle and bring to a boil. Add soy beef granules. Reduce heat and simmer for 20 minutes. Drain off any excess water. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Soy Beef Granules, Pounds	6.19 lb.	6.19 lb.			0 Days none	

Scaled Recipe

Recipe NameSoy Spaghetti SauceRecipe Category NameSoy & TofuPan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016Menu TypeMeal Type

Servings Desired100Yield of Recipe100Serving Size8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soy Beef Granules	12.00 lb.	12.00 lb.				Prepare soy beef granules per sub assembly recipe. Add tomatoes, onions, garlic powder, basil, thyme, oregano, pepper, and bay leaves to soy beef. Mix well. Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. Remove bay leaf before serving. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Sugar, Bulk	5.00 oz.	5.00 oz.	11.50 tbsp.		0 Days none	
	Bay Leaves, Pounds	0.25 oz.	0.25 oz.	3.74 tbsp.		0 Days none	
	Basil, Leaves, Pounds	1.00 oz.	1.00 oz.	1.40 Cups		0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	1.50 oz.	1.50 oz.	6.47 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	22.00 lb.	22.00 lb.	2.53 gal.	0.58 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	7.00 lb.	7.00 lb.	3.09 qt.	0.17 Cases	0 Days none	
	Oregano, Ground, Pounds	1.00 oz.	1.00 oz.	5.70 tbsp.		0 Days none	
	Thyme, Ground, Pounds	0.50 oz.	0.50 oz.	3.29 tbsp.		0 Days none	
	Water For Cooking	5.00 lb.	5.00 lb.	2.40 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	4.03 lb.	3.70 lb.	1.16 gal.		1 Days chopped	

Scaled Recipe

Recipe Name	Soy Beef Granules	Recipe Category Name	Soy & Tofu	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	64	Yield of Recipe	64	Serving Size	3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Water For Cooking	8.00 lb.	8.00 lb.	3.84 qt.		0 Days none	Pour water into kettle and bring to a boil. Add soy beef granules. Reduce heat and simmer for 20 minutes. Drain off any excess water. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Soy Beef Granules, Pounds	4.00 lb.	4.00 lb.			0 Days none	

Scaled Recipe

Recipe Name

Soy Taco Salad

Recipe Category Name

Other No-Flesh

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

9.50 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	♥Pinto Beans	12.50 lb.	12.50 lb.				Prepare Pinto Bean Sub Assmly Recipe. Place cooked pinto beans in 4" steamtable pans, cover and hold for assembly. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
2	Soy Taco Granules	18.75 lb.	18.75 lb.				Prepare the Soy Taco Granules per sub assembly recipe. Place prepared soy taco mixture in 4"steamtable pans, cover and hold for assembly. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.
3	Tomatoes, Fresh ♥ Onions, Yellow, Fresh ♥ ♥Lettuce, Iceberg, Fresh	6.38 lb. 3.41 lb. 15.87 lb.	6.25 lb. 3.13 lb. 12.50 lb.	3.91 qt.	0.25 Cases 0.42 Cases	0 Days Diced 1 Days Diced 0 Days Chopped or Shredded 0 Days none	Shred lettuce and Dice the tomatoes and onion, place in seperate pans, cover an hold for assembly.
5	Tortilla Chips, Bulk, Pounds	6.25 lb.	6.25 lb.		37.50 Servings	0 Days none	Use batch preparation methods when assembling the Beef Taco Salads or assemble on the serving line. Assembly instructions: Place 2 oz of lettuce in the large compartment of serving tray; top with 2 oz of the hot pinto beans; 3 oz of the hot soy taco mixture; 1/2 oz of diced onions; and 1 oz of diced tomatoes. Top or serve on side with 1 oz of the tortilla chips.
							Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%.

Scaled Recipe

Recipe Name	♥Pinto Beans	Recipe Category Name	Beans	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	34	Yield of Recipe	34	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Pinto, Dry, Pounds	5.10 lb.	5.10 lb.	2.93 qt.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.08 oz.	0.08 oz.	1.02 tsp.		0 Days none	
	Water For Cooking	7.65 lb.	7.65 lb.	3.67 qt.		0 Days none	

Scaled Recipe

Recipe Name	Soy Taco Granules	Recipe Category Name	Soy & Tofu	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Chili Powder, Pounds	0.82 oz.	0.82 oz.	3.50 tbsp.		0 Days none	Pour water into kettle and bring to a boil. Add soy beef granules. Reduce heat and simmer for 20 minutes. Drain off any excess water.
	Cumin, Ground, Pounds	0.38 oz.	0.38 oz.	1.83 tbsp.		0 Days none	
	Water For Cooking	12.50 lb.	12.50 lb.	1.50 gal.		0 Days none	Mix in Chili Powder and Cumin with the prepared soy gradules. Place in pans, cover and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Soy Beef Granules, Pounds	6.25 lb.	6.25 lb.			0 Days none	

Scaled Recipe

Recipe Name

#Soy Tacos

Recipe Category Name

Soy & Tofu

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

5.50 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Taco Sauce	7.00 lb.	7.00 lb.				Prepare soy beef granules per sub assembly recipe. Prepare Taco Sauce Sub Assembly Recipe. Combine red pepper, cumin, garlic, chili powder, and flour; add to soy beef granules. Saute 5 minutes. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Soy Beef Granules	18.00 lb.	18.00 lb.				
	Flour, All Purpose, Pounds	10.25 oz.	10.25 oz.	1.11 pt.		0 Days none	
	Red Pepper, Ground, Pounds	0.01 oz.	0.01 oz.	0.14 Few Drops		0 Days none	
	Chili Powder, Pounds	2.12 oz.	2.12 oz.	9.01 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.50 oz.	0.50 oz.	2.15 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.25 oz.	0.25 oz.	1.20 tbsp.		0 Days none	
2							Arrange taco shells on sheet pans(2 per person). Bake 2 to 3 minutes at 325 F. until just heated. Place 1/4 cup meat filling in each taco; line up next to each other in steam table pan.
3	Onions, Yellow, Fresh ♥	3.27 lb.	3.00 lb.	3.75 qt.		0 Days Chopped Fine	To assemble; place 2 ounce of soy taco mixture, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce in each taco.
	♥Lettuce, Iceberg, Fresh	7.36 lb.	5.80 lb.		0.19 Cases	0 Days Shredded	

Scaled Recipe

Recipe Name	Taco Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	88	Yield of Recipe	88	Serving Size	1.28 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	0.88 oz.	0.88 oz.	2.02 tbsp.		0 Days none	Combine tomatoes, onions, peppers, and sugar; blend well.
	Tomatoes, Crushed, 6#10 Canned or Pouch	5.81 lb.	5.81 lb.	2.67 qt.	0.15 Cases	0 Days none	Cover; refrigerate at least 1 hour before serving.
	Onions, Yellow, Fresh ♥	7.67 oz.	7.04 oz.	1.10 pt.		0 Days Chopped Fine	
	Pimentos, Canned	14.94 oz.	11.40 oz.		0.02 Cases	0 Days none	

Scaled Recipe

Recipe Name	Soy Beef Granules	Recipe Category Name	Soy & Tofu	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	96	Yield of Recipe	96	Serving Size	3.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Water For Cooking	12.00 lb.	12.00 lb.	1.44 gal.		0 Days none	Pour water into kettle and bring to a boil. Add soy beef granules. Reduce heat and simmer for 20 minutes. Drain off any excess water. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Soy Beef Granules, Pounds	6.00 lb.	6.00 lb.			0 Days none	

Scaled Recipe

Recipe Name

#or Three Bean Salad

Recipe Category Name

Sandwiches, Salads & Misc. Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	2.00 lb.	2.00 lb.	1.15 qt.		0 Days none	Drain all beans. Rinse kidney beans with cool water; drain. Combine beans and onions. Set aside. Combine sugar, vinegar, salad oil, salt, and pepper; whip or shake thoroughly. Add dressing and bean mixture; mix well. Place in pans, refrigerate at least 6 hours until flavors are well blended. Keep refrigerated until ready to serve. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Black Pepper, Ground, Bulk	0.03 oz.	0.03 oz.	0.43 Few Drops		0 Days none	
	Salad Oil, Gallons	1.44 lb.	1.44 lb.	1.50 pt.		0 Days none	
	Vinegar, Gallons	3.10 lb.	3.10 lb.	1.51 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	1.09 lb.	1.00 lb.	1.25 qt.		1 Days Slice	
	Beans, Kidney, 6-#10 Case	6.30 lb.	4.50 lb.		0.11 Cases	0 Days none	
	Green Bean, Canned, 6-#10 ♥	9.29 lb.	6.59 lb.	3.00 qt.	0.17 Cases	0 Days none	
	Wax Beans, Canned, 6 - #10	9.29 lb.	6.59 lb.	3.00 qt.	0.17 Cases	0 Days none	

Scaled Recipe

Recipe Name♥#or Tofu Chef Salad

Recipe Category NameSoy & Tofu

Pan Size2" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size9.60 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Tofu, Firm, Pounds	12.00 lb.	12.00 lb.			0 Days Sliced in to strips	Prepare tofu by slicing into strips. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - POTENTIALLY HAZARDOUS FOODS MUST BE COOLED FROM 140 F TO 70 F WITHIN 2 HOURS, AND FROM 70 F TO 41 F WITHIN 4 HOURS (6 HOURS TOTAL TIME).
2	Tomatoes, Fresh ♥	8.67 lb.	8.50 lb.		0.34 Cases	0 Days Diced for Salad	Wash and chop lettuce, tomatoes, cucumbers & green peppers. Keep separate. Slice or chop turkey.
	Cucumber, Fresh ♥	5.25 lb.	5.00 lb.		0.11 Cases	0 Days Sliced for Salad	
	Green Peppers, Fresh	5.95 lb.	5.00 lb.	3.81 qt.	0.25 Cases	0 Days Chopped for Salad	
	♥Lettuce, Iceberg, Fresh	38.10 lb.	30.00 lb.		1.00 Cases	0 Days Chopped for Salad	
3							Assembly: Place 1 to 1 1/2 cup of lettuce on plate or large compartment of tray. Place 1 to 1 1/2 oz. of tomatoes, cucumber & green peppers on top of lettuce Place 3 oz. of tofu on top of vegetables. Serve with choice of salad dressing.

Scaled Recipe

Recipe Name #or Tofu Fajitas Recipe Category Name Soy & Tofu Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type Meal Type
Servings Desired 100 Yield of Recipe 100 Serving Size 6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Red Pepper, Ground, Pounds	0.31 oz.	0.31 oz.	3.00 tsp.		0 Days none	Combine garlic powder, black pepper, cumin, and red pepper. Sprinkle mixture over Tofu, mix lightly in the bottom of a 2" pan and cover. Marinate for 20 to 30 minutes under refrigeration. Remove from refrigerator and bake at 350 degrees for 20 to 30 minutes.
	Black Pepper, Ground, Bulk	0.50 oz.	0.50 oz.	2.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.69 oz.	0.69 oz.	2.99 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.42 oz.	0.42 oz.	2.00 tbsp.		0 Days none	
	Tofu, Firm, Pounds	30.00 lb.	30.00 lb.			0 Days none	
2	Onions, Yellow, Fresh ♥	4.69 lb.	4.30 lb.	1.34 gal.		0 Days none	Grill onions and green peppers 6 to 8 minutes while tossing intermittently, add oil as needed. Serve 2 oz of Tofu with 3 tbsp. onion mixture per fajita. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Green Peppers, Fresh	4.05 lb.	3.40 lb.	2.59 qt.	0.17 Cases	0 Days none	

Scaled Recipe

Recipe Name

Tofu Fried Rice

Recipe Category Name

Soy & Tofu

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

12.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Fried Rice-Sub Assembly 2	32.50 lb.	32.50 lb.				Prepare Fried Rice per sub-assembly recipe. Place in to 4" steamtable pans, cover and hold for service.
	Tofu, Firm, Pounds	21.43 lb.	21.43 lb.			0 Days none	Cook tofu on sheet pans until lightly brown and cooked through. Place in 4" Pans, Cover. To Serve: Place 8 oz of Fried Rice on plate and top with 4 oz of tofu. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name	Fried Rice-Sub Assembly 2	Recipe Category Name	Starches	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	87	Yield of Recipe	87	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Rice, Bulk, Pounds	7.83 lb.	7.83 lb.	1.20 gal.		0 Days none	Combine rice, water and salad oil; bring to a boil. Stir occasionally until mixture boils. Cover tightly; simmer 12 to 15 minutes. DO NOT STIR. Remove from heat; transfer to shallow serving pans. Hold for step 3. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Salad Oil, Gallons	1.30 oz.	1.30 oz.	2.69 tbsp.		0 Days none	
	Water For Cooking	19.14 lb.	19.14 lb.	2.29 gal.		0 Days none	
2	Salad Oil, Gallons	10.04 oz.	10.04 oz.	1.30 Cups		0 Days none	Combine onions, cabbage and carrots; saute in salad oil about 10 minutes or until tender. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Onions, Yellow, Fresh ♥	2.37 lb.	2.18 lb.	2.72 qt.		1 Days Peel and chop.	
	Carrots, Fresh ♥	16.43 oz.	13.92 oz.	1.65 pt.		1 Days Shredded	
	Cabbage, Fresh	1.57 lb.	1.31 lb.	6.26 tbsp.		1 Days Chopped	
3							Determine the number of batches required to complete production of the product based on rice and vegetable mixture and grilling capacity. Place one batch of rice on the grill or tilt skillet toss lightly to brown. Mix one batch vegetable mixture and soy sauce to rice mixture and combine all ingredients well. Place in steam table pans. Hold for service at 140 degrees F or above. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND

Scaled Recipe

Soy Sauce, Gallons	13.92 oz.	13.92 oz.	1.74 Cups	0 Days none	FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).
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Scaled Recipe

Recipe Name#Tofu Lo Mein

Recipe Category NameSoy & Tofu

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size10.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Water For Cooking	16.68 lb.	16.68 lb.	2.00 gal.		0 Days none	CUT TOFU INTO 1 INCH DICED PIECES. Combine with water in steam kettle and heat
	Tofu, Firm, Pounds	22.00 lb.	22.00 lb.			0 Days none	
2	Black Pepper, Ground, Bulk	0.08 oz.	0.08 oz.	1.30 Few Drops		0 Days none	ADD GINGER, GARLIC POWDER AND PEPPER TO TOFU MIXTURE. ADD ONIONS, CELERY, AND CABBAGE TO TIFU MIXTURE, RETURN TO A BOIL, COVER; REDUCE HEAT,SIMMER FOR 10 MINUTES UNTIL VEG ARE TENDER AND TOFU IS FULLY COOKED.
	Ginger, Ground, Pounds	0.71 oz.	0.71 oz.	3.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.08 oz.	0.08 oz.	1.29 Few Drops		0 Days none	
	Onions, Yellow, Fresh ♥	7.63 lb.	7.00 lb.	2.19 gal.		1 Days SLICE	
	Cabbage, Fresh	6.00 lb.	5.00 lb.	1.50 Cups		1 Days courselly cut	
	Celery, Fresh Cases-35 lb	6.60 lb.	5.00 lb.		0.14 Cases	1 Days 1" pieces sliced diag.	
3	Cornstarch, Powdered, Pounds	1.03 lb.	1.03 lb.	1.75 pt.		0 Days none	COMBINE COLD WATER AND CORNSTARCH TO MAKE A SMOOTH PASTE. ADD CORNSTARCH MIXTURE SLOWLY TO HOT STOCK AND TOFU, STIRRING CONSTANTLY, COOKS TO 8 MINUTES OR UNTIL THICKENED.
4	Mushrooms, Canned, 6-#10	8.16 lb.	6.00 lb.	2.93 qt.	0.16 Cases	0 Days none	DRAIN MUSHROOMS, ADD TO HOT MIXTURE,STIRRING WELL. SERVE PORTION OF HH CHICKEN LO MEIN OVER SPAG NOODLES *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

Tofu Stir Fry

Recipe Category Name

Soy & Tofu

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Dressing, Creamy Italian, Gallons	2.00 lb.	2.00 lb.	1.89 pt.		0 Days none	Prepare tofu by cutting into 1/2" chunks & marinate in dressing.
	Tofu, Firm, Pounds	7.00 lb.	7.00 lb.			0 Days none	
2	Rice, Bulk, Pounds	8.25 lb.	8.25 lb.	1.26 gal.		0 Days none	Combine rice, water, and salad oil; bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat; transfer equal amounts to 4" pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Salad Oil, Gallons	1.92 oz.	1.92 oz.	3.99 tbsp.		0 Days none	
	Water For Cooking	10.25 lb.	10.25 lb.	1.23 gal.		0 Days none	
3	Basil, Leaves, Pounds	1.00 oz.	1.00 oz.	1.40 Cups		0 Days none	Combine onions, peppers and celery; sauté about 10 minutes or until tender. Add fresh diced tomatoes & spices. Add tofu with marinade to vegetable mixture. Mix lightly, but thoroughly. Mix in equal amounts of mixture to each pan of rice. Mix lightly. Cover & bake at 350 degrees 30minutes or until internal temp is 145 degrees Hold at for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Red Pepper, Ground, Pounds	1.00 oz.	1.00 oz.	3.25 tbsp.		0 Days none	
	Ginger, Ground, Pounds	1.00 oz.	1.00 oz.	4.20 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	5.00 lb.	5.00 lb.	2.30 qt.	0.13 Cases	0 Days none	
	Cumin, Ground, Pounds	2.00 oz.	2.00 oz.	9.60 tbsp.		0 Days none	
	Thyme, Ground, Pounds	1.50 oz.	1.50 oz.	9.89 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	2.18 lb.	2.00 lb.	2.50 qt.		1 Days Chopped	
	Green Peppers, Fresh	1.19 lb.	1.00 lb.	1.53 pt.	0.05 Cases	1 Days Chopped	
	Celery, Fresh Cases-35 lb	1.98 lb.	1.50 lb.		0.04 Cases	1 Days Chopped	

Scaled Recipe

Scaled Recipe

Recipe Name

♥Baked Chicken

Recipe Category Name

Chicken Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	1.00 oz.	1.00 oz.	4.00 tbsp.		0 Days none	Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Lightly grease sheet pans. Place chicken meat side up on each sheet pan. Combine garlic and pepper; mix well. Sprinkle 1 tbsp seasoning mixture evenly over chicken in each pan. Bake 40 minutes at 350 F. or until internal temperature reaches 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Garlic Powder, Pounds	1.00 oz.	1.00 oz.	4.31 tbsp.		0 Days none	
	Chicken Leg Quarters	75.00 lb.	50.00 lb.			3 Days Thaw	

Scaled Recipe

Recipe Name

♥Baked Fish

Recipe Category Name

Fish & Seafood Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Paprika, Ground, Pounds	0.50 oz.	0.50 oz.	2.05 tbsp.		0 Days none	Separate fillets or steaks into 4-1/2 ounce portions. Lightly grease sheet pans. Arrange single layers of fish on pans. Sprinkle paprika over fish in each pan. Bake 7 minutes at 350 F. until lightly browned. Internal temperature must reach 145 F. or higher for 15 seconds. Transfer to 2" pans; Hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.
	Fish, Fillet, Raw, 4-6 oz	35.00 lb.	25.00 lb.			2 Days Thaw	

Option: Garnish with parsley before serving.

Scaled Recipe

Recipe Name

♥Baked Potato

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Baking Potato, Fresh	50.00 lb.	50.00 lb.			0 Days none	Scrub potatoes well; remove any blemishes. Place on sheet pans. Peirce skin with fork or knife to allow steam to escape. Bake at 400 F. for 35 minutes or until done - 208 F. to 211 F. internal temperature is reached. When done, a fork will easily pierce a potato. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).

Scaled Recipe

Recipe Name

♥Baked Sweet Potato

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sweet Potato, Fresh ♥	50.00 lb.	50.00 lb.			0 Days none	Scrub potatoes well; dry; remove any blemishes; Cut potatoes into approx. 8 ounce portions. place on sheet pans. Peirce skin with fork to allow steam to escape. Bake at 400 F. for 40 to 45 minutes or until done. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).

Scaled Recipe

Recipe Name

Baked Ziti

Recipe Category Name

Beef Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

14.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pasta, Ziti, Pounds	15.00 lb.	15.00 lb.	3.75 gal.		0 Days none	Prepare Marinara Sauce per Sub Assembly Recipe.
	Water For Cooking	20.50 lb.	20.50 lb.	2.46 gal.		0 Days none	Cook pasta according to package instructions.
2	Beef, Ground, 80/20	24.00 lb.	20.00 lb.			2 Days Thaw under refrigeration	In a skillet cook beef over medium heat until no longer pink; drain fat. *CCP* - REFRIGERATOR THAWING AT <41 F IS SUGGESTED. COOL WATER THAWING MUST BE DONE AT 70 F OR BELOW FOR 2 HOURS OR LESS FROM A CONTINUOUSLY RUNNING POTABLE WATER SUPPLY. THAWING AT ROOM TEMPERATURE IS NOT ACCEPTABLE. MICROWAVE THAWED FOODS MUST BE COOKED IMMEDIATELY AFTER THAWING.
3	♥Marinara Sauce	25.00 lb.	25.00 lb.			1 Days Shredded	Add marinara sauce to beef.
	Mozzarella Cheese, Pounds	7.50 lb.	7.50 lb.	1.88 gal.			Add mozzarella cheese (reserve: enough cheese to garnish top of casserole). Drain pasta; add to cheese, beef and marinara sauce. Stir. Place ingredients in greased pans; cover and bake at 350 f for 30 minutes. Uncover; sprinkle reserved mozzarella cheese on top and bake for 5 to 10 minutes longer until cheese is melted. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
							Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%. Test

Scaled Recipe

Recipe Name	♥Marinara Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	200	Yield of Recipe	200	Serving Size	2.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Margarine, Bulk, Pounds	0.87 oz.	0.87 oz.	1.75 tbsp.		0 Days none	Saute garlic and onions in margarine or salad oil until tender.
	Garlic Powder, Pounds	0.35 oz.	0.35 oz.	1.50 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	1.70 lb.	1.56 lb.	1.95 qt.		0 Days Chopped	
2	Sugar, Bulk	2.62 oz.	2.62 oz.	6.04 tbsp.		0 Days none	Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, sugar and thyme. Mix well. Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Bay Leaves, Pounds	0.12 oz.	0.12 oz.	1.87 tbsp.		0 Days none	
	Basil, Leaves, Pounds	0.16 oz.	0.16 oz.	3.69 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	14.00 lb.	14.00 lb.	1.61 gal.	0.37 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	5.00 lb.	5.00 lb.	2.21 qt.	0.12 Cases	0 Days none	
	Oregano, Ground, Pounds	0.16 oz.	0.16 oz.	2.82 tsp.		0 Days none	
	Thyme, Ground, Pounds	0.16 oz.	0.16 oz.	1.09 tbsp.		0 Days none	
	Water For Cooking	4.17 lb.	4.17 lb.	2.00 qt.		0 Days none	

Scaled Recipe

Recipe Name

BBQ Chicken

Recipe Category Name

Chicken Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

10.10 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Chicken Leg Quarters	75.00 lb.	50.00 lb.			3 Days Thaw	Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken, meat side up, on lightly greased sheet pans. Bake 30 minutes at 350 F.
2	Catsup, Case, 6-#10 cans	10.00 lb.	10.00 lb.	1.06 gal.	0.24 Cases	0 Days none	Combine catsup, hot sauce, vinegar, worcestershire sauce, mustard, salt, black pepper, and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover, reduce heat; simmer 5 minutes. After chicken has baked for 30 minutes, dip chicken in barbecue sauce to coat well; place chicken, meat side up, on sheet pans. Bake an additional 20 minutes, for a total of 50 minutes or until internal temperature reaches 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. Bring remaining barbecue sauce to a boil. Pour barbecue sauce evenly over chicken in each pan. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Salt, Bulk, Pounds	1.93 oz.	1.93 oz.	3.00 tbsp.		0 Days none	
	Red Pepper, Ground, Pounds	0.31 oz.	0.31 oz.	3.00 tsp.		0 Days none	
	Black Pepper, Ground, Bulk	0.75 oz.	0.75 oz.	3.00 tbsp.		0 Days none	
	Worcestershire Sauce, Gallons	11.60 oz.	11.60 oz.	1.45 Cups		0 Days none	
	Hot Sauce, Gallons	14.80 oz.	14.80 oz.	1.85 Cups		0 Days none	
	Vinegar, Gallons	14.34 oz.	14.34 oz.	1.75 Cups		0 Days none	
	Mustard, Gallons	6.35 oz.	6.35 oz.	11.98 tbsp.		0 Days none	

Scaled Recipe

Recipe Name

♥BBQ Pork

Recipe Category Name

Pork Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

5.25 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pork Roast	24.00 lb.	20.00 lb.			2 Days Thaw	Place pork in steam-jacketed kettle or stock pot. Cover with water; bring to a boil; reduce heat; simmer 45 minutes or until tender. Drain meat; pull apart into small pieces or shreds; return to pot. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 155 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE PORK AND GAME ANIMALS.
2	Brown Sugar, Bulk	1.00 oz.	1.00 oz.	2.06 tbsp.		0 Days none	Combine onions, catsup, mustard, brown sugar, pepper, water and vinegar. Add to pork. Cover; simmer 35 minutes. Stir occasionally to prevent scorching. Internal temperature must reach 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 155 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE PORK AND GAME ANIMALS.
	Catsup, Case, 6-#10 cans	6.50 lb.	6.50 lb.	2.76 qt.	0.16 Cases	0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Vinegar, Gallons	9.39 oz.	9.39 oz.	1.15 Cups		0 Days none	
	Water For Cooking	2.00 lb.	2.00 lb.	1.92 pt.		0 Days none	
	Mustard, Gallons	3.00 oz.	3.00 oz.	5.66 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	3.82 lb.	3.50 lb.	1.09 gal.		1 Days Chopped	

Scaled Recipe

Recipe Name	Beef & Bean Burrito or	Recipe Category Name	Beef Entrees	Pan Size	2" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	7.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Refried Beans (S/A)	13.13 lb.	13.13 lb.				Prepare refried Beans pre sub assembly recipe. Place beans in mixing bowl; beat at low speed. Add cheese until fully incorporated.
	Cheddar Cheese, Pounds	2.00 lb.	2.00 lb.	2.00 qt.		1 Days Shredded	
2	Chili Gravy	5.94 lb.	5.94 lb.				Prepare chili gravy per sub assembly recipe. Cook beef with onions until beef loses its pink color stirring to break apart. Drain fat into pan for proper disposal. Add 2/3 of the chili gravy, chili powder, red pepper, salt, and garlic to beef, blend well, and simmer slowly for 10 minutes. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Salt, Bulk, Pounds	1.29 oz.	1.29 oz.	2.00 tbsp.		0 Days none	
	Red Pepper, Ground, Pounds	0.31 oz.	0.31 oz.	3.00 tsp.		0 Days none	
	Chili Powder, Pounds	1.88 oz.	1.88 oz.	8.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.46 oz.	0.46 oz.	1.99 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	2.18 lb.	2.00 lb.	2.50 qt.		1 Days Chopped	
	Beef, Ground, 80/20	15.00 lb.	12.50 lb.			2 Days Thaw	
3	Cheddar Cheese, Pounds	2.00 lb.	2.00 lb.	2.00 qt.		0 Days Shredded	Spread some of the remaining gravy lightly in each pan. Place 2.5 ounces of beef mixture and 2.5 ounces of bean mixture in each tortilla, roll tightly and place seam side down in pan. Top each pan of burritos lightly with the remaining gravy. Bake 25 minutes at 350 f. or until heated thoroughly. Remove from oven Sprinkle with remaining cheese. Hold at 135 or above until service
	♥Tortilla, Flour, Each	6.25 lb.	6.25 lb.		100.00 ea	0 Days none	

Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%

Scaled Recipe

Recipe Name	Refried Beans (S/A)	Recipe Category Name	Beans	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	35	Yield of Recipe	35	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Pinto, Dry, Pounds	4.90 lb.	4.90 lb.	2.82 qt.		0 Days none	Pick over beans, remove discolored and foreign matter. Wash beans well add beans to steam kettle and water to cover beans. Soak 1 hour.
	Black Pepper, Ground, Bulk	0.17 oz.	0.17 oz.	2.10 tsp.		0 Days none	
	Chili Powder, Pounds	0.66 oz.	0.66 oz.	2.80 tbsp.		0 Days none	Add more water if necessary to cover beans; bring to a boil in kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover, simmer 1 1/2 or until beans are just tender. Drain beans reserving 1 1/2 quarts gallon liquid per 100 servings for later use. Place beans in a mixing bowl; beat at low speed until mashed. Add chili powder, garlic, onions, hot sauce and 1 1/2 quarts of bean liquid per 100 servings. Whip at medium speed, adding more liquid to obtain the consistency of mashed potatoes. Spread an equal quantity of bean mixture in greased pans. Bake in oven 30 minute or until internal temperature of 165 degrees.
	Garlic Powder, Pounds	0.16 oz.	0.16 oz.	2.09 tsp.		0 Days none	
	Hot Sauce, Gallons	0.51 oz.	0.51 oz.	1.01 tbsp.		0 Days none	
	Water For Cooking	7.70 lb.	7.70 lb.	3.69 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	9.16 oz.	8.40 oz.	1.31 pt.		0 Days Grated	

Scaled Recipe

Recipe Name	Chili Gravy	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	38	Yield of Recipe	38	Serving Size	2.50 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Beef, LS, Pounds	0.71 oz.	0.71 oz.	1.14 tbsp.		0 Days none	Use melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 20 minutes. Add canned tomato paste, chili powder, and ground cumin; blend well. Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend. Hold for service at 140 F. or higher *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Flour, All Purpose, Pounds	5.24 oz.	5.24 oz.	1.14 Cups		0 Days none	
	Black Pepper, Ground, Bulk	0.00 oz.	0.00 oz.	0.06 Few Drops		0 Days none	
	Chili Powder, Pounds	0.72 oz.	0.72 oz.	3.04 tbsp.		0 Days none	
	Tomato Paste, Canned, 6-#10	8.59 oz.	8.59 oz.	15.19 tbsp.	0.01 Cases	0 Days none	
	Cumin, Ground, Pounds	0.24 oz.	0.24 oz.	1.14 tbsp.		0 Days none	
	Salad Oil, Gallons	4.39 oz.	4.39 oz.	9.12 tbsp.		0 Days none	
	Water For Cooking	4.74 lb.	4.74 lb.	2.27 qt.		0 Days none	

Scaled Recipe

Recipe Name	♥Beef Taco Salad w/Bulk Tortilla Chips	Recipe Category Name	Beef Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	10.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	♥Pinto Beans	12.50 lb.	12.50 lb.				Prepare Pinto Bean Sub Assmly Recipe. Place cooked pinto beans in 4" steamtable pans, cover and hold for assembly. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
2	Flour, All Purpose, Pounds	4.00 oz.	4.00 oz.	13.92 tbsp.		0 Days none	Cook beef until beef loses its pink color; stir to break apart. Drain fat. Combine flour, chili powder, salt, garlic powder, cumin and red pepper. Add to beef. Cook 5 minutes, stirring occasionally. Place cooked beef mixture in 4" steamtable pans, cover and hold for assembly. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Salt, Bulk, Pounds	1.00 oz.	1.00 oz.	1.55 tbsp.		0 Days none	
	Red Pepper, Ground, Pounds	0.10 oz.	0.10 oz.	1.30 Few Drops		0 Days none	
	Chili Powder, Pounds	1.50 oz.	1.50 oz.	6.37 tbsp.		0 Days none	
	Garlic Powder, Pounds	2.00 oz.	2.00 oz.	8.63 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.07 oz.	0.07 oz.	1.29 Few Drops		0 Days none	
	Beef, Ground, 80/20	25.80 lb.	21.50 lb.			2 Days Thaw	
3	Tomatoes, Fresh ♥	6.38 lb.	6.25 lb.		0.25 Cases	0 Days Diced	Shred lettuce and Dice the tomatoes and onion, place in seperate pans, cover an hold for assembly.
	Onions, Yellow, Fresh ♥	3.41 lb.	3.13 lb.	3.91 qt.		1 Days Diced	
	♥Lettuce, Iceberg, Fresh	15.87 lb.	12.50 lb.		0.42 Cases	0 Days Chopped or Shredded	
						0 Days none	

Scaled Recipe

5	Tortilla Chips, Bulk, Pounds	6.25 lb.	6.25 lb.	37.50 Servings 0 Days none	<div>Use batch preparation methods when assembling the Beef Taco Salads or assemble on the serving line.</div> <div>Assembly instructions: Place 2 oz of lettuce in the large compartment of serving tray; top with 2 oz of the hot pinto beans; 3 oz of the hot beef mixture; 1/2 oz of diced onions; and 1 oz of diced tomatoes. Serve on side with 1 oz of the tortilla chips.</div> <div>Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.</div>
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Scaled Recipe

Recipe Name	♥Pinto Beans	Recipe Category Name	Beans	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	34	Yield of Recipe	34	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Pinto, Dry, Pounds	5.10 lb.	5.10 lb.	2.93 qt.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.08 oz.	0.08 oz.	1.02 tsp.		0 Days none	
	Water For Cooking	7.65 lb.	7.65 lb.	3.67 qt.		0 Days none	

Scaled Recipe

Recipe Name

♥Beef Tacos

Recipe Category Name

Beef Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.50 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Taco Sauce	6.75 lb.	6.75 lb.				Prepare Taco Sauce Sub Assembly Recipe. Cook beef until beef loses its pink color; stir to break apart. Drain fat. Combine red pepper, cumin, garlic, and chili powder; add to beef. Saute 5 minutes. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Red Pepper, Ground, Pounds	0.01 oz.	0.01 oz.	0.14 Few Drops		0 Days none	
	Chili Powder, Pounds	2.12 oz.	2.12 oz.	9.01 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.50 oz.	0.50 oz.	2.15 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.25 oz.	0.25 oz.	1.20 tbsp.		0 Days none	
	Beef, Ground, 80/20	30.00 lb.	25.00 lb.			1 Days Thaw	
2							Arrange taco shells on sheet pans.(2 per person)Bake 2 to 3 minutes at 325 F. until just heated. Place 1/4 cup meat filling in each taco; line up next to each other in steam table pan.
3	Onions, Yellow, Fresh ♥	3.27 lb.	3.00 lb.	3.75 qt.		0 Days Chopped Fine	To assemble; place 2 ounce of beef taco mixture, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce in each taco.
	♥Lettuce, Iceberg, Fresh	7.36 lb.	5.80 lb.		0.19 Cases	0 Days Shredded	
							Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%.

Scaled Recipe

Recipe Name	Taco Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	85	Yield of Recipe	85	Serving Size	1.28 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	0.85 oz.	0.85 oz.	1.96 tbsp.		0 Days none	Combine tomatoes, onions, peppers, and sugar; blend well.
	Tomatoes, Crushed, 6#10 Canned or Pouch	5.61 lb.	5.61 lb.	2.58 qt.	0.15 Cases	0 Days none	Cover; refrigerate at least 1 hour before serving.
	Onions, Yellow, Fresh ♥	7.41 oz.	6.80 oz.	1.06 pt.		0 Days Chopped Fine	
	Pimentos, Canned	14.43 oz.	11.01 oz.		0.02 Cases	0 Days none	

Scaled Recipe

Recipe Name

♥Beets (Cold)

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beets Sliced, 6-#10 Case	32.25 lb.	25.00 lb.		0.63 Cases	0 Days none	Open canned beets and drian off half the liquid. Place beets in steam-jacketed kettle or stock pot. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. CHILL beets before serving. Serve at temperature 41 degrees or below. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name

♥Black Bean Soup

Recipe Category Name

Soups

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

12.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Black, Dry, Pounds	20.00 lb.	20.00 lb.	3.13 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash thoroughly in cold water. Cover with cold water; bring to a boil; boil 2 minutes. Turn off heat. Cover; let stand 1 hour.
	Water For Cooking	16.68 lb.	16.68 lb.	2.00 gal.		0 Days none	
2	Soup Base, Vegetable, Low Sodium	1.06 lb.	1.06 lb.	1.70 Cups		0 Days none	Prepare broth according to recipe. Add to beans; bring to a boil; cover; simmer 2 hours or until beans are tender.
	Black Pepper, Ground, Bulk	0.12 oz.	0.12 oz.	1.50 tsp.		0 Days none	
	Garlic Powder, Pounds	0.50 oz.	0.50 oz.	2.15 tbsp.		0 Days none	Saute onion in vegetable oil. Cook 1 minute then add garlic and cook for another 2 minutes.
	Water For Cooking	35.45 lb.	35.45 lb.	4.25 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	2.62 lb.	2.40 lb.	3.00 qt.		1 Days chopped	Add bean/broth mixture. Bring to a simmer, stirring occasionally. Cook to desired temperature and consistency.
							CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Scaled Recipe

Recipe Name

♥Black Beans - 8 oz

Recipe Category Name

Beans

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Black, Dry, Pounds	20.00 lb.	20.00 lb.	3.13 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.32 oz.	0.32 oz.	1.30 tbsp.		0 Days none	
	Water For Cooking	30.00 lb.	30.00 lb.	3.60 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥#Boiled Eggs

Recipe Category Name

Breakfast

Pan Size

4" Steam Table Pan, Half

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Eggs, Fresh, Medium, Each	25.00 lb.	25.00 lb.		200.00 ea	0 Days none	Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. Do not boil. Remove from water; serve immediately. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.

Scaled Recipe

Recipe Name Oven Ready Fish Sandwich Recipe Category Name Fish & Seafood Entrees Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type
Servings Desired 100 Yield of Recipe 100 Serving Size 4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Fish Patty, Breaded, 4oz	25.00 lb.	25.00 lb.		100.00 ea	0 Days none	Bake fish portions per manufacturer directions. Internal temperature must reach 145 F. or higher for 15 seconds. Place in 4" pans; hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.

Scaled Recipe

Recipe Name

Brown Gravy

Recipe Category Name

Sauces & Gravy

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

2.30 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Beef, LS, Pounds	5.00 oz.	5.00 oz.	8.00 tbsp.		0 Days none	<div>With Drippings:</div> <div>Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan.</div> <div>Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning.</div> <div>Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend.</div> <div>Without Dripping:</div> <div>Combine melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 2 minutes.</div> <div>Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer 10 minutes or until thickened, stirring constantly. Internal temperature must reach 165 F. or higher for 15 seconds.</div> <div>Add pepper. Stir to blend.</div>
	Shortening, Pounds	9.00 oz.	9.00 oz.	1.17 Cups		0 Days none	
	Flour, All Purpose, Pounds	13.79 oz.	13.79 oz.	1.50 pt.		0 Days none	
	Black Pepper, Ground, Bulk	0.01 oz.	0.01 oz.	0.15 Few Drops		0 Days none	
	Water For Cooking	12.68 lb.	12.68 lb.	1.52 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Carrots

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Carrots, Canned 6-#10 ♥	34.25 lb.	25.00 lb.	3.16 gal.	0.62 Cases	0 Days none	Open canned carrots and drian off liquid. Place carrots in steam-jacketed kettle or stock pot. Rinse carrots then cover with water. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name	Cheese Pizza	Recipe Category Name	Other No-Flesh	Pan Size	18" X 26" Sheet Pan
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	5.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pizza Sauce	13.44 lb.	13.44 lb.				Prepare Pizza Sauce sub assembly recipe.
2	Sugar, Bulk	2.33 oz.	2.33 oz.	5.36 tbsp.		0 Days none	Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir. Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution. Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F. Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk. Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening. Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling. Using a convection oven, bake at 450 F. 7 minutes or until slightly brown.
	Yeast, Pounds	2.20 oz.	2.20 oz.	6.60 tbsp.		0 Days none	
	Flour, All Purpose, Pounds	6.50 lb.	6.50 lb.	1.41 gal.		0 Days none	
	Salt, Bulk, Pounds	1.00 oz.	1.00 oz.	1.55 tbsp.		0 Days none	
	Salad Oil, Gallons	8.00 oz.	8.00 oz.	1.04 Cups		0 Days none	
	Water For Cooking	4.00 lb.	4.00 lb.	1.92 qt.		0 Days none	
3	Mozzarella Cheese, Pounds	6.25 lb.	6.25 lb.	1.56 gal.		1 Days Shredded	Spread 1 quart sauce evenly over dough in each pan. Sprinkle 1 quart shredded cheese over each pan. Sprinkle 1/4 cup grated cheese over mixture in each pan. Bake at 450 F. about 8 to 10 minutes or until crust is browned and cheese starts to turn golden. Cut 5 by 5. "Store bought crust may be used." *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.
	Parmesan Cheese, Pounds	3.50 oz.	3.50 oz.	1.03 Cups		0 Days none	

Scaled Recipe

Scaled Recipe

Recipe Name	Pizza Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	18" X 26" Sheet Pan
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	54	Yield of Recipe	54	Serving Size	4.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	1.13 oz.	1.13 oz.	2.60 tbsp.		0 Days none	Saute onions in shortening, or salad oil until tender. Add tomatoes, tomato paste, sugar, salt, pepper, basil, garlic, and oregano. Bring to a boil; reduce heat and simmer for 1 hour. Internal temperature must reach 165 F. or higher for 15 seconds *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Basil, Leaves, Pounds	0.21 oz.	0.21 oz.	4.79 tbsp.		0 Days none	
	Salt, Bulk, Pounds	0.65 oz.	0.65 oz.	1.00 tbsp.		0 Days none	
	Black Pepper, Ground, Bulk	0.08 oz.	0.08 oz.	1.23 Few Drops		0 Days none	
	Garlic Powder, Pounds	0.08 oz.	0.08 oz.	1.02 tsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	5.27 lb.	5.27 lb.	2.43 qt.	0.14 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	15.48 oz.	15.48 oz.	1.71 Cups	0.02 Cases	0 Days none	
	Oregano, Ground, Pounds	3.41 oz.	3.41 oz.	1.21 Cups		0 Days none	
	Onions, Yellow, Fresh ♥	1.79 lb.	1.65 lb.	2.06 qt.		1 Days Chopped	

Scaled Recipe

Recipe Name

Chef Salad

Recipe Category Name

Sandwiches, Salads & Misc. Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

13.30 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Eggs, Fresh, Medium, Each	12.50 lb.	12.50 lb.		100.00 ea	0 Days none	Roast Turkey a day ahead. Cook and cool the eggs. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - POTENTIALLY HAZARDOUS FOODS MUST BE COOLED FROM 140 F TO 70 F WITHIN 2 HOURS, AND FROM 70 F TO 41 F WITHIN 4 HOURS (6 HOURS TOTAL TIME).
	Turkey Roast, Raw	23.44 lb.	18.75 lb.			1 Days Cook	
2	♥Lettuce Salad Mix	28.00 lb.	28.00 lb.	21.53 gal.	1.40 Cases	0 Days none	Wash and chop lettuce, tomatoes, cucumbers & green peppers. Keep separate. Peel and cut hard cooked eggs in half. Slice or chop turkey.
	Tomatoes, Fresh ♥	8.16 lb.	8.00 lb.		0.32 Cases	0 Days Diced for Salad	
	Cucumber, Fresh ♥	5.25 lb.	5.00 lb.		0.11 Cases	0 Days Sliced for Salad	
	Green Peppers, Fresh	5.95 lb.	5.00 lb.	3.81 qt.	0.25 Cases	0 Days Chopped for Salad	
3	Mozzarella Cheese, Pounds	6.25 lb.	6.25 lb.	1.56 gal.		1 Days Shredded	Assembly: Place 1 to 1 1/2 cup of lettuce on plate or large compartment of tray. Place 1 to 1 1/2 oz. of tomatoes, cucumber & green peppers on top of lettuce Place 3 oz. of turkey & 1 oz. of cheese on top of vegetables. Place 2 egg halves on opposite sides of salad. Serve with choice of salad dressing.

Scaled Recipe

Recipe Name

Chicken Cheese Steak

Recipe Category Name

Chicken Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.62 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Mozzarella Cheese, Pounds	12.50 lb.	12.50 lb.	3.13 gal.		1 Days Shredded	Combined garlic powder, black pepper, and red pepper. Stir to blend well. Pour mixture over chicken strips. Mix thoroughly. Cover. Marinate under refrigeration at 41 F. or lower for at least 45 minutes.
	Red Pepper, Ground, Pounds	0.31 oz.	0.31 oz.	3.00 tsp.		0 Days none	
	Black Pepper, Ground, Bulk	0.50 oz.	0.50 oz.	2.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.93 oz.	0.93 oz.	4.00 tbsp.		0 Days none	Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly sprinkle with oil as needed. Hold for service at 135 F. or higher.
	Onions, Yellow, Fresh ♥	2.18 lb.	2.00 lb.	2.50 qt.		1 Days Thick Sliced	Grill chicken strips 10 to 15 minutes or until lightly browned while tossing intermittently; lightly sprinkle with oil as needed. Internal temperature must reach 165 F. or higher for 15 seconds. Place 4 oz. of cooked chicken strips & 3 tbsp. onion/ pepper mixture onto each hoagie bun. Top each with 2 oz. of shredded cheese. Batch preparation techniques should be utilized. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Green Peppers, Fresh	2.38 lb.	2.00 lb.	1.53 qt.	0.10 Cases	1 Days Thick Sliced	
	Chicken, Boneless/Skinless	30.00 lb.	25.00 lb.			3 Days Thaw	

Scaled Recipe

Recipe Name

♥Chicken Fajitas

Recipe Category Name

Chicken Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

5.45 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Red Pepper, Ground, Pounds	0.46 oz.	0.46 oz.	1.50 tbsp.		0 Days none	Combine , garlic powder, black pepper, cumin, and red pepper. Stir well to blend. Sprinkle mixture over chicken tenders. Mix thoroughly to distribute seasonings around all surfaces of the chicken. Cover. Marinate under refrigeration at 41 f or lower for 45 minutes.
	Black Pepper, Ground, Bulk	0.50 oz.	0.50 oz.	2.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.93 oz.	0.93 oz.	4.00 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.42 oz.	0.42 oz.	2.00 tbsp.		0 Days none	
	Chicken, Boneless/Skinless	30.00 lb.	25.00 lb.			0 Days none	
						1 Days Cut into Strips	
						2 Days Thaw	
2	Onions, Yellow, Fresh ♥	5.45 lb.	5.00 lb.	1.56 gal.		1 Days Chopped	On a lightly coat griddle, grill onions and green peppers 6 to 8 minutes while tossing intermittently; add oil as needed.
	Green Peppers, Fresh	4.76 lb.	4.00 lb.	3.05 qt.	0.20 Cases	1 Days Sliced	Lightly coat griddle with some melted shortening. Grill chicken tenders 5 to 7 minutes or until lightly browned while tossing intermittently; add shortening as needed to prevent sticking. Serve 2 oz. of chicken strips with 3 tbsp. of onion mixture per fajita.
							Serving Portion: 2 Fajitas *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

♥Chicken Fried Rice 1

Recipe Category Name

Chicken Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

11.20 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Fried Rice-Sub Assembly 2	45.50 lb.	45.50 lb.				Prepare Fried Rice per sub-assembly recipe. Place in to 4" steamtable pans, cover and hold for service.
	Chicken, Boneless/Skinless	30.00 lb.	25.00 lb.			2 Days Thawed and Diced	Cook diced chicken in steam kettle; stir-cook 15 to 20 minutes until lightly browned and cooked through. Place in 4" steamtable Pans, Cover and hold for service. To Serve: Place 8 oz of Fried Rice on plate and top with 4 oz of diced chicken. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name	Fried Rice-Sub Assembly 2	Recipe Category Name	Starches	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	122	Yield of Recipe	122	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Rice, Bulk, Pounds	10.98 lb.	10.98 lb.	1.68 gal.		0 Days none	Combine rice, water and salad oil; bring to a boil. Stir occasionally until mixture boils. Cover tightly; simmer 12 to 15 minutes. DO NOT STIR. Remove from heat; transfer to shallow serving pans. Hold for step 3. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Salad Oil, Gallons	1.82 oz.	1.82 oz.	3.78 tbsp.		0 Days none	
	Water For Cooking	26.84 lb.	26.84 lb.	3.22 gal.		0 Days none	
2	Salad Oil, Gallons	14.08 oz.	14.08 oz.	1.83 Cups		0 Days none	Combine onions, cabbage and carrots; saute in salad oil about 10 minutes or until tender. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Onions, Yellow, Fresh ♥	3.32 lb.	3.05 lb.	3.81 qt.		1 Days Peel and chop.	
	Carrots, Fresh ♥	1.44 lb.	1.22 lb.	1.16 qt.		1 Days Shredded	
	Cabbage, Fresh	2.20 lb.	1.83 lb.	8.78 tbsp.		1 Days Chopped	
3							Determine the number of batches required to complete production of the product based on rice and vegetable mixture and grilling capacity. Place one batch of rice on the grill or tilt skillet toss lightly to brown. Mix one batch vegetable mixture and soy sauce to rice mixture and combine all ingredients well. Place in steam table pans. Hold for service at 140 degrees F or above. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND

Scaled Recipe

Soy Sauce, Gallons	1.22 lb.	1.22 lb.	1.22 pt.	0 Days none	FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).
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Scaled Recipe

Recipe Name

Chicken Gravy

Recipe Category Name

Sauces & Gravy

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

2.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Chicken, LS, Pounds	5.00 oz.	5.00 oz.	8.00 tbsp.		0 Days none	Combine melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 2 minutes. Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer 10 minutes or until thickened, stirring constantly. Internal temperature must reach 165 F. or higher for 15 seconds. Add pepper. Stir to blend.
	Shortening, Pounds	9.00 oz.	9.00 oz.	1.17 Cups		0 Days none	
	Flour, All Purpose, Pounds	13.79 oz.	13.79 oz.	1.50 pt.		0 Days none	
	Black Pepper, Ground, Bulk	0.01 oz.	0.01 oz.	0.15 Few Drops		0 Days none	
	Water For Cooking	10.73 lb.	10.73 lb.	1.29 gal.		0 Days none	

Scaled Recipe

Recipe Name	♥Chicken Lo Mein	Recipe Category Name	Chicken Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	10.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Water For Cooking	16.68 lb.	16.68 lb.	2.00 gal.		0 Days none	CUT BONELESS/SKINLESS CHICKEN INTO 1 INCH DICED PIECES, ADD TO KETTLE AND BRING TO A BOIL WITH 2.5 GALLON OF WATER. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Chicken, Boneless/Skinless	26.40 lb.	22.00 lb.			2 Days Thaw	
2	Black Pepper, Ground, Bulk	0.08 oz.	0.08 oz.	1.30 Few Drops		0 Days none	ADD GINGER, GARLIC POWDER AND PEPPER TO CHICKEN MIXTURE. ADD ONIONS, CELERY, AND CABBAGE TO CHICKEN MIXTURE, RETURN TO A BOIL, COVER; REDUCE HEAT.SIMMER FOR 10 MINUTES UNTIL VEG ARE TENDER AND CHICKEN IS FULLY COOKED. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Ginger, Ground, Pounds	0.71 oz.	0.71 oz.	3.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.08 oz.	0.08 oz.	1.29 Few Drops		0 Days none	
	Onions, Yellow, Fresh ♥	7.63 lb.	7.00 lb.	2.19 gal.		1 Days SLICE	
	Cabbage, Fresh	6.00 lb.	5.00 lb.	1.50 Cups		1 Days coarsely cut	
	Celery, Fresh Cases-35 lb	6.60 lb.	5.00 lb.		0.14 Cases	1 Days 1" pieces sliced diag.	
3	Cornstarch, Powdered, Pounds	1.03 lb.	1.03 lb.	1.75 pt.		0 Days none	COMBINE COLD WATER AND CORNSTARCH TO MAKE A SMOOTH PASTE. ADD CORNSTARCH MIXTURE SLOWLY TO HOT STOCK AND CHICKEN, STIRRING CONSTANTLY, COOKS TO 8 MINUTES OR UNTIL THICKENED.
4							DRAIN MUSHROOMS, ADD TO HOT MIXTURE.STIRRING WELL. PAN CHICKEN MIXTURE INTO 4" STEAMTABLE PANS, COVER AND HOLD FOR SERVICE.

Scaled Recipe

Mushrooms, Canned, 6-#10	8.16 lb.	6.00 lb.	2.93 qt.	0.16 Cases	0 Days none	SERVE PORTION OF HH CHICKEN LO MEIN OVER SPAG NOODLES *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
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Scaled Recipe

Recipe Name

Chicken Parmesan

Recipe Category Name

Chicken Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.95 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Chicken Patty	25.00 lb.	25.00 lb.		100.00 Servings	0 Days none	Remove frozen chicken patties from packaging. Do not defrost. Place patties carefully in fryer basket, so hot oil can circulate freely. Do not allow to touch or overlap. Cook 7 to 10 minutes until golden brown. Drain well in basket.
2	♥Marinara Sauce	12.50 lb.	12.50 lb.				Prepare Marinara sauce per sub assembly recipe.
	Mozzarella Cheese, Pounds	5.00 lb.	5.00 lb.	1.25 gal.		1 Days Shredded	Lay out patties on a sheet pan or directly to 2" staem table pans. Spread top side with 2 oz of hot Marinara sauce.
	Parmesan Cheese, Pounds	1.00 lb.	1.00 lb.	1.18 qt.		0 Days none	Sprinkle with a small amount of parmesan cheese to season. Top with shredded mozzarella cheese. Put in 325 F oven for 15 to 20 minutes, or until cheese is melted. Transfer to 2" pans for service.
							CCP - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
							CCP - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name	♥Marinara Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	2.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Margarine, Bulk, Pounds	0.44 oz.	0.44 oz.	2.62 tsp.		0 Days none	Saute garlic and onions in margarine or salad oil until tender.
	Garlic Powder, Pounds	0.17 oz.	0.17 oz.	2.25 tsp.		0 Days none	
	Onions, Yellow, Fresh ♥	13.60 oz.	12.48 oz.	1.95 pt.		0 Days Chopped	
2	Sugar, Bulk	1.31 oz.	1.31 oz.	3.02 tbsp.		0 Days none	Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, sugar and thyme. Mix well. Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Bay Leaves, Pounds	0.06 oz.	0.06 oz.	2.81 tsp.		0 Days none	
	Basil, Leaves, Pounds	0.08 oz.	0.08 oz.	1.85 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	7.00 lb.	7.00 lb.	3.22 qt.	0.18 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	2.50 lb.	2.50 lb.	1.11 qt.	0.06 Cases	0 Days none	
	Oregano, Ground, Pounds	0.08 oz.	0.08 oz.	1.41 tsp.		0 Days none	
	Thyme, Ground, Pounds	0.08 oz.	0.08 oz.	1.63 tsp.		0 Days none	
	Water For Cooking	2.09 lb.	2.09 lb.	1.00 qt.		0 Days none	

Scaled Recipe

Recipe Name

Chicken Patty Sandwich

Recipe Category Name

Chicken Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Chicken Patty	25.00 lb.	25.00 lb.		100.00 Servings	0 Days none	Fry chicken fillets in 350 F. deep fat for 3 to 4 minutes or until heated. Drain in basket or on absorbent paper. Internal temperature must reach 165 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
2							Place 1 fillet on bottom half of bun, cover with top half of bun or serve open face for presentation. Note: If offered on menu, place lettuce leaf and tomato slice on sandwich. Onions may be offered on the the sandwich or the side.

Scaled Recipe

Recipe Name	♥Chicken Salad Wrap	Recipe Category Name	Chicken Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	0.33 oz.	0.33 oz.	1.33 tbsp.		0 Days none	Prepare Chicken Salad. Use boneless skinless chicken. Steam chicken strips or boil to cook thoroughly, cool in ice water or blast chiller and drain.
	Garlic Powder, Pounds	0.31 oz.	0.31 oz.	1.33 tbsp.		0 Days none	
	Dressing, Salad Mayo. Gallons	2.85 lb.	2.85 lb.	1.50 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	1.09 lb.	1.00 lb.	1.25 qt.		1 Days Diced	Recommended you prepare a day ahead or far enough ahead to refrigerate the cooked chicken. Combine chicken, celery, onion, green pepper, garlic powder, black pepper, and salad dressing. Mix together lightly but thoroughly. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - POTENTIALLY HAZARDOUS FOODS MUST BE COOLED FROM 140 F TO 70 F WITHIN 2 HOURS, AND FROM 70 F TO 41 F WITHIN 4 HOURS (6 HOURS TOTAL TIME).
	Green Peppers, Fresh	1.19 lb.	1.00 lb.	1.53 pt.	0.05 Cases	1 Days Diced	
	Chicken, Boneless/Skinless	24.00 lb.	20.00 lb.			2 Days Thaw	
	Celery, Fresh Cases-35 lb	21.07 oz.	15.96 oz.		0.03 Cases	1 Days Diced	
2	♥Tortilla, Flour, Each	6.25 lb.	6.25 lb.		100.00 ea	3 Days Thaw	Assembly: Open the flour tortilla, place approximately 3 oz of chicken salad and 1 oz of lettuce and roll the tortilla into a wrap.
	♥Lettuce, Iceberg, Fresh	7.24 lb.	5.70 lb.		0.19 Cases	0 Days none	

Scaled Recipe

Recipe Name

♥Chicken Salad

Recipe Category Name

Chicken Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

5.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Dressing, Salad Mayo. Gallons	2.85 lb.	2.85 lb.	1.50 qt.		0 Days none	Use boneless skinless chicken. Steam diced chicken or boil to cook thoroughly, cool in ice water or blast chiller and drain. Combine chicken, celery, onion, pepper, and salad dressing. Mix together lightly but thoroughly. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - POTENTIALLY HAZARDOUS FOODS MUST BE COOLED FROM 140 F TO 70 F WITHIN 2 HOURS, AND FROM 70 F TO 41 F WITHIN 4 HOURS (6 HOURS TOTAL TIME).
	Onions, Yellow, Fresh ♥	3.27 lb.	3.00 lb.	3.75 qt.		1 Days Diced	
	Green Peppers, Fresh	1.19 lb.	1.00 lb.	1.53 pt.	0.05 Cases	1 Days Diced	
	Chicken, Boneless/Skinless	25.80 lb.	21.50 lb.			2 Days Thaw	
	Celery, Fresh Cases-35 lb	3.96 lb.	3.00 lb.		0.09 Cases	1 Days Diced	

Scaled Recipe

Recipe Name

♥Chicken Tacos

Recipe Category Name

Chicken Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

7.25 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Taco Sauce	6.75 lb.	6.75 lb.				Prepare Taco Sauce Sub Assembly Recipe. Cook boneless/skinless chicken in steam kettle; stir-cook 15 to 20 minutes until lightly brown and cooked through. Set aside. Combine red pepper, cumin, garlic, and chili powder; add to chicken. Saute 5 minutes. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Red Pepper, Ground, Pounds	0.01 oz.	0.01 oz.	0.14 Few Drops		0 Days none	
	Chili Powder, Pounds	2.12 oz.	2.12 oz.	9.01 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.50 oz.	0.50 oz.	2.15 tbsp.		0 Days none	
	Cumin, Ground, Pounds	0.25 oz.	0.25 oz.	1.20 tbsp.		0 Days none	
	Chicken, Boneless/Skinless	30.00 lb.	25.00 lb.			2 Days Thaw	
2							Arrange taco shells on sheet pans.(2 per person)Bake 2 to 3 minutes at 325 F. until just heated. Place 1/4 cup chicken filling in each taco; line up next to each other in steam table pan.
3	Cheddar Cheese, Pounds	5.00 lb.	5.00 lb.	1.25 gal.		1 Days Shredded	To assemble; place 2 ounce of chicken taco mixture, 2 tablespoons cheese, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce in each taco.
	Onions, Yellow, Fresh ♥	3.27 lb.	3.00 lb.	3.75 qt.		0 Days Chopped Fine	
	♥Lettuce, Iceberg, Fresh	7.36 lb.	5.80 lb.		0.19 Cases	0 Days Shredded	
							Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.

Scaled Recipe

Recipe Name	Taco Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	85	Yield of Recipe	85	Serving Size	1.28 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	0.85 oz.	0.85 oz.	1.96 tbsp.		0 Days none	Combine tomatoes, onions, peppers, and sugar; blend well.
	Tomatoes, Crushed, 6#10 Canned or Pouch	5.61 lb.	5.61 lb.	2.58 qt.	0.15 Cases	0 Days none	Cover; refrigerate at least 1 hour before serving.
	Onions, Yellow, Fresh ♥	7.41 oz.	6.80 oz.	1.06 pt.		0 Days Chopped Fine	
	Pimentos, Canned	14.43 oz.	11.01 oz.		0.02 Cases	0 Days none	

Scaled Recipe

Recipe Name ♥Chicken Wraps Recipe Category Name Chicken Entrees Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type Meal Type
Servings Desired 100 Yield of Recipe 100 Serving Size 10.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	0.50 oz.	0.50 oz.	2.00 tbsp.		0 Days none	Use boneless skinless chicken. Prepare a day ahead or far enough ahead to refrigerate the cooked chicken.
	Garlic Powder, Pounds	0.93 oz.	0.93 oz.	4.00 tbsp.		0 Days none	
	Chicken, Boneless/Skinless	30.00 lb.	25.00 lb.			0 Days none	Combine garlic powder and black pepper. Stir well to blend. Sprinkle mixture over chicken. Mix thoroughly to distribute seasonings around all surfaces of the chicken.
						1 Days Cut into Strips	
						2 Days Thaw	Cook the chicken in a steam jacketed kettle, tilt skillet or oven until thoroughly cooked through, Cook to an internal temperature of 165 F or higher for a minimum of 15 seconds.
							Cover and cool rapidly in refrigeration. Hold for use in assembly. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - POTENTIALLY HAZARDOUS FOODS MUST BE COOLED FROM 140 F TO 70 F WITHIN 2 HOURS, AND FROM 70 F TO 41 F WITHIN 4 HOURS (6 HOURS TOTAL TIME).
2	♥Tortilla, Flour, Each	6.25 lb.	6.25 lb.		100.00 ea	3 Days Thawed	Assembly: Open the flour tortilla; place approximately 1 oz of each on the tortilla; lettuce, cucumber, tomato, and shredded carrot. top with 3 oz of chicken and roll the tortilla into a wrap.
	Dressing, Creamy Italian, Gallons	6.25 lb.	6.25 lb.	2.95 qt.		0 Days none	
	Tomatoes, Fresh ♥	6.38 lb.	6.25 lb.		0.25 Cases	1 Days Diced Small	Serve with 2 oz creamy italian salad dressing on side.
	Cucumber, Fresh ♥	6.56 lb.	6.25 lb.		0.14 Cases	1 Days Sliced Thin	*CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Carrots, Fresh ♥	7.38 lb.	6.25 lb.	1.48 gal.		1 Days Shredded	
	♥Lettuce, Iceberg, Fresh	7.94 lb.	6.25 lb.		0.21 Cases		

Scaled Recipe

1 Days Washed and torn into
pieces

Scaled Recipe

Recipe Name

Chili Cheese Fries

Recipe Category Name

Beef Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

14.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beef Chili (Sub)	32.89 lb.	32.89 lb.				Prepare Chili per sub assembly recipe. Place in 4"pans and hold for service.
	French Fries, Frozen	32.89 lb.	32.89 lb.			0 Days none	Use frozen French Fries. Fill fryer basket about 2/3 full; fry about 4 minutes at 375 F. or until golden brown. Drain well in basket or on absorbent paper. Do not cover fries. Cook progressively.
2	Cheddar Cheese, Pounds	10.96 lb.	10.96 lb.	2.74 gal.		1 Days Shredded	On serving line; place 6 oz. of french fries on plate, top with 6 oz. of chili and 2 oz. of shredded cheese. Note: If requested, the chili may be left off or on the side of the fries.

Scaled Recipe

Recipe Name	Beef Chili (Sub)	Recipe Category Name	Beef Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	88	Yield of Recipe	88	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Red Pepper, Ground, Pounds	1.46 oz.	1.46 oz.	4.75 tbsp.		0 Days none	Cook beef in its own fat until it loses its pink color, stirring to break apart. Drain or skim off excess fat. Add tomatoes, onions, chili powder, cumin, paprika, pepper, and garlic; stir. Bring to a simmer; cook 1 hour. **do not boil**. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Paprika, Ground, Pounds	2.64 oz.	2.64 oz.	10.82 tbsp.		0 Days none	
	Chili Powder, Pounds	13.20 oz.	13.20 oz.	1.75 pt.		0 Days none	
	Garlic Powder, Pounds	0.31 oz.	0.31 oz.	1.32 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	11.88 lb.	11.88 lb.	1.37 gal.	0.31 Cases	0 Days none	
	Cumin, Ground, Pounds	5.81 oz.	5.81 oz.	1.74 Cups		0 Days none	
	Onions, Yellow, Fresh ♥	4.32 lb.	3.96 lb.	1.24 gal.		1 Days Chopped	
	Beef, Ground, 80/20	19.01 lb.	15.84 lb.			2 Days Thaw	

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.

Scaled Recipe

Recipe Name ♥Chili Recipe Category Name Beef Entrees Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type Meal Type
Servings Desired 100 Yield of Recipe 100 Serving Size 9.50 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	♥Kidney Beans	30.00 lb.	30.00 lb.				Prepare kidney beans per sub-assembly recipe. Place beef in steam kettle; cook until it loses its pink color, stirring to break apart. Drain or skim off excess fat. Combine chili powder, cumin, paprika, garlic powder, and red pepper. Stir into cooked beef. Drain beans; reserve 1.5 Qts per 100 servings of liquid for later use. Add beans, tomatoes, and onions to cooked beef; stir well add reserved bean liquid to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. Do not continue to boil!!! Stir occasionally. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - REFRIGERATOR THAWING AT <41 F IS SUGGESTED. COOL WATER THAWING MUST BE DONE AT 70 F OR BELOW FOR 2 HOURS OR LESS FROM A CONTINUOUSLY RUNNING POTABLE WATER SUPPLY. THAWING AT ROOM TEMPERATURE IS NOT ACCEPTABLE. MICROWAVE THAWED FOODS MUST BE COOKED IMMEDIATELY AFTER THAWING.
	Red Pepper, Ground, Pounds	0.61 oz.	0.61 oz.	2.00 tbsp.		0 Days none	
	Chili Powder, Pounds	3.76 oz.	3.76 oz.	15.99 tbsp.		0 Days none	
	Garlic Powder, Pounds	0.69 oz.	0.69 oz.	2.99 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	12.00 lb.	12.00 lb.	1.38 gal.	0.32 Cases	0 Days none	
	Cumin, Ground, Pounds	1.67 oz.	1.67 oz.	7.99 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	3.40 lb.	3.12 lb.	3.90 qt.		1 Days Chopped	
	Beef, Ground, 80/20	16.80 lb.	14.00 lb.			2 Days Thaw	

Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%.

Scaled Recipe

Recipe Name	♥Kidney Beans	Recipe Category Name	Beans	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	80	Yield of Recipe	80	Serving Size	6.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Kidney, Dry, Pounds	11.20 lb.	11.20 lb.	1.75 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.20 oz.	0.20 oz.	2.40 tsp.		0 Days none	
	Water For Cooking	18.80 lb.	18.80 lb.	2.25 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Cilantro Rice - 8 oz

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Chicken, LS, Pounds	7.00 oz.	7.00 oz.	11.20 tbsp.		0 Days none	Combine rice, water, soup base and salad oil; bring to a boil. Stir occasionally until mixture boils. Cover tightly; simmer 20 to 30 minutes. DO NOT STIR. Remove from heat; transfer to shallow serving pans. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Rice, Bulk, Pounds	15.00 lb.	15.00 lb.	2.30 gal.		0 Days none	
	Salad Oil, Gallons	1.92 oz.	1.92 oz.	3.99 tbsp.		0 Days none	
	Water For Cooking	29.00 lb.	29.00 lb.	3.48 gal.		0 Days none	
2	Cilantro Parsley Fresh	13.00 oz.	13.00 oz.	1.63 pt.		1 Days Chopped	Saute green onions with tops and sweet peppers until tender. Add to cooked rice. Add lime juice, parsley and black pepper. Toss well. CCP: Hold for service at 140 F. or higher. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Black Pepper, Ground, Bulk	0.04 oz.	0.04 oz.	0.65 Few Drops		0 Days none	
	Lime Juice, Quarts	10.40 oz.	10.40 oz.	1.30 Cups		0 Days none	
	Green Peppers, Fresh	2.98 lb.	2.50 lb.	1.91 qt.	0.13 Cases	1 Days Chopped	
	Green Onion, Fresh	2.55 lb.	1.70 lb.		0.57 Cases	1 Days Sliced	

Scaled Recipe

Recipe Name

♥Coleslaw

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	10.43 oz.	10.43 oz.	1.50 Cups		0 Days none	Chill shredded cabbage in covered container until crisp.
	Dressing, Salad Mayo. Gallons	4.00 lb.	4.00 lb.	2.11 qt.		0 Days none	Combine Salad Dressing, sugar, and vinegar.
	Vinegar, Gallons	4.09 oz.	4.09 oz.	7.99 tbsp.		0 Days none	Add to cabbage; mix well.
	Cabbage, Fresh	16.80 lb.	14.00 lb.	1.05 qt.		1 Days Shredded	Cover; refrigerate until ready to serve
							CCP - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW
							PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS
							FOODS.

Scaled Recipe

Recipe Name

♥Collard Greens

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Greens, Collard, Canned ♥	38.49 lb.	25.00 lb.	2.21 gal.	0.65 Cases	0 Days none	Place greens in steam-jacketed kettle or stock pot. Rinse the mixed greens then cover with water. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name	Corn Bread D14 (whole eggs)	Recipe Category Name	Breads	Pan Size	18" X 26" Sheet Pan
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	105	Yield of Recipe	105	Serving Size	3.10 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Baking Powder, Pounds	5.22 oz.	5.22 oz.	12.00 tbsp.		0 Days none	Blend flour, cornmeal, milk, sugar, baking powder, and salt in mixer bowl.
	Sugar, Bulk	8.00 oz.	8.00 oz.	1.15 Cups		0 Days none	
	Non Fat Dry Milk, Pounds	12.00 oz.	12.00 oz.	1.88 Cups		0 Days none	
	Cornmeal, Yellow, Pounds	4.50 lb.	4.50 lb.	3.71 qt.		0 Days none	
	Flour, All Purpose, Pounds	3.50 lb.	3.50 lb.	3.05 qt.		0 Days none	
	Salt, Bulk, Pounds	3.00 oz.	3.00 oz.	4.65 tbsp.		0 Days none	
2	Eggs, Liquid, Frozen, Pounds	1.50 lb.	1.50 lb.	1.40 pt.		0 Days none	Combine eggs and water; add to ingredients in mixer bowl. Blend at low speed about 1 minute. Scrape down bowl
	Water For Cooking	7.82 lb.	7.82 lb.	3.75 qt.		0 Days none	
3	Salad Oil, Gallons	1.44 lb.	1.44 lb.	1.50 pt.		0 Days none	Add oil; mix at medium speed until blended.
4							Lightly spray each pan with non-stick cooking spray. Pour 1 gallon of batter into each pan.
5							Using a convection oven, bake at 375 F. for 20 minutes or until done on low fan, open vent
6							Cool; cut into 6 by 9.
7							Notes 1 In step 1, omit sugar if southern-style cornbread is desired.

Scaled Recipe

Recipe Name Cream Gravy Recipe Category Name Sauces & Gravy Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type Meal Type
Servings Desired 100 Yield of Recipe 100 Serving Size 2.52 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Shortening, Pounds	10.85 oz.	10.85 oz.	1.41 Cups		0 Days none	Reconstitute milk; heat to just below boiling. DO NOT BOIL. Add flour to shortening. Cook about 5 minutes until light brown, stirring until smooth. Add hot milk, stirring constantly. Bring to a simmer and simmer 5 minutes until thickened. Internal temperature must reach 145 F. or higher for 15 seconds. Add pepper. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Non Fat Dry Milk, Pounds	12.00 oz.	12.00 oz.	1.88 Cups		0 Days none	
	Flour, All Purpose, Pounds	13.79 oz.	13.79 oz.	1.50 pt.		0 Days none	
	Black Pepper, Ground, Bulk	0.01 oz.	0.01 oz.	0.15 Few Drops		0 Days none	
	Water For Cooking	13.34 lb.	13.34 lb.	1.60 gal.		0 Days none	

Scaled Recipe

Recipe Name♥Cream of Broccoli Soup P 014 01

Recipe Category NameSoups

Pan Size4" Steam Table Pan, Half

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size4.90 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Chicken, LS, Pounds	8.00 oz.	8.00 oz.	12.80 tbsp.		0 Days none	Prepare broth according to package directions. Thaw and chop broccoli. Set aside. Saute onions in margarine until onions are tender. Do not remove onions from fat. Blend fat with onions, flour and pepper to form a roux. Prepare stock according to package directions. Gradually blend hot stock mixture into roux stirring constantly until smooth. Add broccoli. Bring to a boil; reduce heat; simmer 15 minutes. Reconstitute milk. Add to soup. Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
	Margarine, Bulk, Pounds	1.38 lb.	1.38 lb.	1.38 pt.		0 Days none	
	Non Fat Dry Milk, Pounds	1.33 lb.	1.33 lb.	1.66 pt.		0 Days none	
	Flour, All Purpose, Pounds	1.88 lb.	1.88 lb.	1.63 qt.		0 Days none	
	Broccoli, Frozen	11.00 lb.	11.00 lb.	2.41 gal.		1 Days Thaw & Chop	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Water For Cooking	14.18 lb.	14.18 lb.	1.70 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	7.85 oz.	7.20 oz.	1.13 pt.		1 Days Chop	

Scaled Recipe

Recipe Name♥Cream of Potato Soup

Recipe Category NameSoups

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size12.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Chicken, LS, Pounds	1.00 lb.	1.00 lb.	1.60 Cups		0 Days none	Prepare broth according to package directions. Combine chicken broth, potatoes, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer 1 hour or until potatoes are mushy, stirring occasionally.
	Black Pepper, Ground, Bulk	0.03 oz.	0.03 oz.	0.43 Few Drops		0 Days none	
	Water For Cooking	29.19 lb.	29.19 lb.	3.50 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	3.41 lb.	3.13 lb.	3.91 qt.		1 Days Chopped	Note: The soup base may be adjusted to manufactures recommended amounts.
	Utility Potato, Fresh	29.89 lb.	24.50 lb.			1 Days Peeled & Cubed	
2	Non Fat Dry Milk, Pounds	1.33 lb.	1.33 lb.	1.66 pt.		0 Days none	Reconstitute milk; stir milk and parsley into soup. Simmer for 5 minutes.
	Parsley Flakes, Pounds	0.36 oz.	0.36 oz.	7.99 tbsp.		0 Days none	CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Note: Fresh Parsley may be used when available. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Water For Cooking	16.26 lb.	16.26 lb.	1.95 gal.		0 Days Warm	

Scaled Recipe

Recipe Name

Deli Sandwich

Recipe Category Name

Sandwiches, Salads & Misc. Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	American Cheese, Slices, Pounds	6.25 lb.	6.25 lb.		200.00 Slices	0 Days none	On bottom slice of bread, arrange 1 ounce of each meat and 2 slices of cheese. Cover with top slice of bread or serve open face for presentation. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Bologna, Beef, Turkey or Chicken	6.25 lb.	6.25 lb.			1 Days Sliced	
	Salami, Beef, Turkey or Chicken	6.25 lb.	6.25 lb.			1 Days Sliced	
	Turkey Ham	6.25 lb.	6.25 lb.			1 Days Sliced	

Scaled Recipe

Recipe Name

♥Diced Onions & Peppers

Recipe Category Name

Vegetables

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

2.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Onions, Yellow, Fresh ♥	6.81 lb.	6.25 lb.	1.95 gal.		1 Days Diced	Dice onions and peppers, place in 2" pans. Cover and refrigerate.
	Green Peppers, Fresh	7.44 lb.	6.25 lb.	1.19 gal.	0.31 Cases	1 Days Diced	

Scaled Recipe

Recipe Name

♥Egg Noodles - 8 oz

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Salad Oil, Gallons	1.00 oz.	1.00 oz.	2.07 tbsp.		0 Days none	Fill pot with water and oil; add egg noodles.
2	Pasta, Egg Noodle, Pounds	18.00 lb.	18.00 lb.	12.83 gal.		0 Days none	Slowly add pasta while stirring constantly until water boils again. Cook for 8 to 10 minutes or until Al dante; stir occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water; drain thoroughly. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Water For Cooking	32.00 lb.	32.00 lb.	3.84 gal.		0 Days none	

Scaled Recipe

Recipe Name

French Fried Potatoes

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.40 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	French Fries, Frozen	40.00 lb.	40.00 lb.			0 Days none	Use frozen French Fries. Fill fryer basket about 2/3 full; fry about 4 minutes at 375 F. or until golden brown. Drain well in basket or on absorbent paper. Do not cover fries. Cook progressively. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).

Scaled Recipe

Recipe Name French Toast W/Whole Eggs (2) Recipe Category Name Breakfast Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type
Servings Desired 100 Yield of Recipe 100 Serving Size 4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	10.00 oz.	10.00 oz.	1.44 Cups		0 Days none	Place water in a mixer bowl. Combine water, milk and sugar; blend well. Whip on low speed until dissolved, about 1 minute. Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes. Dip bread in egg mixture to coat both sides. DO NOT SOAK. Place bread on lightly greased griddle; cook on each side about 1-1/2 minutes or until golden brown. Internal temperature must reach 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.
	Non Fat Dry Milk, Pounds	5.60 oz.	5.60 oz.	14.00 tbsp.		0 Days none	
	♥Whole Wheat Bread, Slices	12.50 lb.	12.50 lb.		200.00 Slices	0 Days none	
	Eggs, Fresh, Medium, Each	8.00 lb.	8.00 lb.		64.00 ea	0 Days none	
	Water For Cooking	3.75 lb.	3.75 lb.	1.80 qt.		0 Days none	

Scaled Recipe

Recipe Name

Fried Chicken

Recipe Category Name

Chicken Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Flour, All Purpose, Pounds	2.00 lb.	2.00 lb.	1.74 qt.		0 Days none	Wash chicken thoroughly under cold running water. Drain well Dredge chicken pieces in mixture of flour, salt, pepper and paprika; shake off excess. Fry until golden brown or until done in 325 F. deep fat. Internal temperature must reach 165 F. or higher for 15 seconds. Drain well in basket or on absorbent paper. Transfer to 4" pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Salt, Bulk, Pounds	2.58 oz.	2.58 oz.	4.00 tbsp.		0 Days none	
	Black Pepper, Ground, Bulk	1.00 oz.	1.00 oz.	4.00 tbsp.		0 Days none	
	Paprika, Ground, Pounds	0.49 oz.	0.49 oz.	1.99 tbsp.		0 Days none	
	Chicken Leg Quarters	72.00 lb.	48.00 lb.			3 Days Thaw	

2

NOTE: VARIATION
For institutions with limited fryer space you can fry chicken until golden brown then place on sheet pans skin side up and bake in a 350F oven until internal temp reaches 165F or higher for a minimum of 15 seconds.

Scaled Recipe

Recipe Name

♥Garden Salad

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Carrots, Fresh ♥	2.36 lb.	2.00 lb.	1.90 qt.		1 Days Shredded	Chop lettuce. Shred carrots, dice celery & sweet peppers Combine lettuce with carrots, celery and sweet peppers. Toss lightly. Cover and refrigerate. Dip 3 oz. salad into bowl; serve dressing on the side. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Green Peppers, Fresh	1.19 lb.	1.00 lb.	1.53 pt.	0.05 Cases	1 Days Chopped	
	♥Lettuce, Iceberg, Fresh	17.78 lb.	14.00 lb.		0.47 Cases	1 Days Chopped	
	Celery, Fresh Cases-35 lb	2.31 lb.	1.75 lb.		0.05 Cases	1 Days Chopped	

Scaled Recipe

Recipe Name

Garlic Bread

Recipe Category Name

Breads

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

1.49 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Margarine, Bulk, Pounds	3.00 lb.	3.00 lb.	1.50 qt.		0 Days none	Place butter or margarine in mixer bowl. Whip at medium speed until creamy. Add garlic powder; blend thoroughly. Slice each bun in half lengthwise. Spread each half loaf with garlic-butter mixture. Place buns on each sheet pan. Bake at 350 F. for 10 to 12 minutes or until lightly browned. Serve hot.
	Garlic Powder, Pounds	1.00 oz.	1.00 oz.	4.31 tbsp.		0 Days none	
	♥Whole Wheat Hot Dog Buns, Fresh Each	6.25 lb.	6.25 lb.		50.00 ea	0 Days none	

Scaled Recipe

Recipe Name

♥Garlic Macaroni

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Salad Oil, Gallons	0.49 oz.	0.49 oz.	1.02 tbsp.		0 Days none	Fill pot with enough water that will cover pasta when added, add oil; Bring to a rolling boil.
2	Margarine, Bulk, Pounds	1.00 lb.	1.00 lb.	1.00 pt.		0 Days Melted	Slowly add pasta while stirring constantly until water boils again. Cook for 8 to 10 minutes or until Al dante; stir occasionally. DO NOT OVERCOOK. Drain. Drain macaroni and add melted butter and garlic to pasta immediately. Place in pans, hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Pasta, Elbow Macaroni, Pounds	12.50 lb.	12.50 lb.	3.79 gal.		0 Days none	
	Garlic Powder, Pounds	2.78 oz.	2.78 oz.	12.00 tbsp.		0 Days none	
	Water For Cooking	24.00 lb.	24.00 lb.	2.88 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Green Beans

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Green Bean, Canned, 6-#10 ♥	35.25 lb.	25.00 lb.	2.84 gal.	0.63 Cases	0 Days none	Open canned green beans and drian off liquid. Place green beans in steam-jacketed kettle or stock pot. Rince green beans then cover with water.Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name

♥Green Peas

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Peas, Canned, 6-#10 ♥	33.75 lb.	25.00 lb.	2.89 gal.	0.62 Cases	0 Days none	Open canned green peas and drian off liquid. Place green peas in steam-jacketed kettle or stock pot. Rince green peas then cover with water. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name

♥Hamburger

Recipe Category Name

Beef Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.20 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beef Patty, 4 oz	25.00 lb.	20.00 lb.			0 Days none	Grill patties on a 350 F griddle for 4 minutes or until browned; turn and grill on other side for 4 minutes until well done. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

Hot Dogs (2)- 10 to 1 Hot Dogs

Recipe Category Name

Sandwiches, Salads & Misc. Entrees

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.20 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Hot Dogs, 10-1	20.00 lb.	20.00 lb.		200.00 ea	2 Days Thaw	Steam or grill Hot Dogs in small batches and serve immediately. Pierce each frankfurter before grilling. Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. Frankfurters may be simmered. Pierce each frankfurter. Cover with water in a steam jacketed kettle or stock pot. Cover; bring to a boil; 10 minutes. Internal temperature must reach 165 F. or higher for 15 seconds. Serving Size: 2 Dogs, Place hot dogs in Hot Dog buns. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

♥Italian Pasta Salad

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pasta, Rotini, Pounds	9.00 lb.	9.00 lb.	1.97 gal.		0 Days none	Add salad oil to water; heat to rolling boil.
	Water For Cooking	16.50 lb.	16.50 lb.	1.98 gal.		0 Days none	Slowly add rotini, stirring constantly or until water boils again. Cook 7 to 10 minutes or Al dante. Drain; rinse with cold water. Drain thoroughly.
2	Onions, Yellow, Fresh ♥	8.72 oz.	8.00 oz.	1.25 pt.		1 Days Peel and chop	Add celery, onions and green peppers to cooked pasta. Toss lightly.
	Carrots, Fresh ♥	1.77 lb.	1.50 lb.	1.43 qt.		1 Days Peel and chop	
	Green Peppers, Fresh	1.79 lb.	1.50 lb.	1.14 qt.	0.08 Cases	1 Days Core and wash and chop.	
	Celery, Fresh Cases-35 lb	1.98 lb.	1.50 lb.		0.04 Cases	1 Days Clean and chop	
3	Dressing, Italian Low Cal, Gallons	7.00 lb.	7.00 lb.	3.29 qt.		0 Days none	Add Low Calorie Italian Dressing. Toss lightly. Cover; refrigerate at least 3 hours or until flavors are well blended. Keep refrigerated until ready to serve.

Scaled Recipe

Recipe Name	Lasagna w/Beef-using fresh eggs	Recipe Category Name	Beef Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	12.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beef, Ground, 80/20	24.00 lb.	20.00 lb.			3 Days Thaw	Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
2	Sugar, Bulk	5.22 oz.	5.22 oz.	12.00 tbsp.		0 Days none	Add tomatoes, tomato paste, water, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper, and red pepper. Blend well; simmer 1 hour.
	Basil, Leaves, Pounds	0.27 oz.	0.27 oz.	6.02 tbsp.		0 Days none	
	Salt, Bulk, Pounds	1.85 oz.	1.85 oz.	2.87 tbsp.		0 Days none	
	Red Pepper, Ground, Pounds	0.01 oz.	0.01 oz.	0.14 Few Drops		0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	0.69 oz.	0.69 oz.	2.99 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	12.00 lb.	12.00 lb.	1.38 gal.	0.32 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	7.75 lb.	7.75 lb.	3.43 qt.	0.19 Cases	0 Days none	
	Oregano, Ground, Pounds	0.70 oz.	0.70 oz.	3.99 tbsp.		0 Days none	
	Water For Cooking	1.25 lb.	1.25 lb.	1.20 pt.		0 Days none	
	Onions, Yellow, Fresh ♥	4.63 lb.	4.25 lb.	1.33 gal.		1 Days Chopped	
3	Cottage Cheese, Pounds	15.00 lb.	15.00 lb.	1.88 gal.		0 Days none	Combine eggs, cheeses, and parsley. Mix well; place in pans; cover.
	Mozzarella Cheese, Pounds	3.75 lb.	3.75 lb.	3.75 qt.		1 Days Shredded	
	Parmesan Cheese, Pounds	14.00 oz.	14.00 oz.	1.03 qt.		0 Days none	
	Parsley Flakes, Pounds	0.25 oz.	0.25 oz.	5.49 tbsp.		0 Days none	
	Eggs, Fresh, Medium, Each	3.62 lb.	3.62 lb.		28.96 ea	0 Days none	
4							PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety. Layer: 1. 2-1/2

Scaled Recipe

Pasta, Lasagna, Pounds	6.00 lb.	6.00 lb.	3.00 qt.	0 Days none	cups meat sauce 2. Noodles, flat and in rows 3. 3-1/2 cups chilled filling 4. 1 quart meat sauce 5. Noodles, flat and in rows 6. 3-1/2 cups chilled filling 7. 1 quart meat sauce 8. Noodles, flat and in rows 9. 1-1/4 quart meat sauce 10. Sprinkle with parmesan cheese. Cover. Bake at 325 F. for 55 minutes, Uncover; bake 5 minutes. Let stand 10 to 15 minutes before cutting to allow cheeses to firm. Cut 4 by 5. Hold for service at 140 F. or higher. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 155 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE PORK AND GAME ANIMALS.
Parmesan Cheese, Pounds	5.11 oz.	5.11 oz.	1.50 Cups	0 Days none	

Scaled Recipe

Recipe Name

♥Lentil Vegetable Soup P027

Recipe Category Name

Soups

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

10.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Lentil, Dry, Pounds	4.70 lb.	4.70 lb.	2.82 qt.		1 Days Picked and washed	Pick over lentils, removing shriveled lentils and foreign matter. Wash thoroughly in cold water. Place lentils, water, tomatoes, onions, carrots, celery, garlic powder, pepper, basil, oregano, and bay leaves in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; simmer 2 to 2-1/4 hours stirring occasionally or until lentils are tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Bay Leaves, Pounds	0.25 oz.	0.25 oz.	3.74 tbsp.		0 Days none	
	Basil, Leaves, Pounds	0.18 oz.	0.18 oz.	3.98 tbsp.		0 Days none	
	Black Pepper, Ground, Bulk	0.50 oz.	0.50 oz.	2.00 tbsp.		0 Days none	
	Garlic Powder, Pounds	1.25 oz.	1.25 oz.	5.39 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	13.50 lb.	13.50 lb.	1.55 gal.	0.36 Cases	0 Days W/ Liquids	
	Oregano, Leaf, Pound	0.70 oz.	0.70 oz.	3.99 tbsp.		0 Days none	
	Water For Cooking	32.11 lb.	32.11 lb.	3.85 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	7.63 lb.	7.00 lb.	2.19 gal.		1 Days Chopped	
	Carrots, Fresh ♥	4.72 lb.	4.00 lb.	3.80 qt.		1 Days Sliced	
	Celery, Fresh Cases-35 lb	1.65 lb.	1.25 lb.		0.04 Cases	1 Days Sliced	

Scaled Recipe

Recipe Name

♥Lentils - 8 oz

Recipe Category Name

Beans

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Lentil, Dry, Pounds	21.00 lb.	21.00 lb.	3.15 gal.		0 Days none	Pick over lentils, removing discolored lentils and foreign matter. Wash thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper, garlic, oregano, and diced carrots. Reduce heat, add more water if necessary to cover; cover. Simmer 1-1/2 hours or until lentils are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.75 oz.	0.75 oz.	3.00 tbsp.		0 Days none	
	Garlic Salt, Pounds	1.50 oz.	1.50 oz.	6.47 tbsp.		0 Days none	
	Oregano, Leaf, Pound	1.00 oz.	1.00 oz.	5.70 tbsp.		0 Days none	
	Water For Cooking	25.02 lb.	25.02 lb.	3.00 gal.		0 Days none	
	Carrots, Fresh ♥	5.02 lb.	4.25 lb.	1.01 gal.		0 Days Diced	

Scaled Recipe

Recipe Name

Macaroni and Cheese

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.30 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pasta, Elbow Macaroni, Pounds	7.50 lb.	7.50 lb.	2.27 gal.		0 Days none	Add macaroni slowly to boiling salted water; cook 8 to 10 minutes or until tender; stir occasionally to prevent sticking. Drain when cooked Al dente.
	Water For Cooking	11.00 lb.	11.00 lb.	1.32 gal.		0 Days none	
2	Non Fat Dry Milk, Pounds	1.33 lb.	1.33 lb.	1.67 pt.		0 Days none	Reconstitute milk; heat to just below boiling. DO NOT BOIL.
	Water For Cooking	20.00 lb.	20.00 lb.	2.40 gal.		0 Days none	
3	Flour, All Purpose, Pounds	12.00 oz.	12.00 oz.	1.31 pt.		0 Days none	Combine flour and water to make a smooth mixture. Add mixture to hot milk, stirring constantly.
	Water For Cooking	1.60 lb.	1.60 lb.	1.53 pt.		0 Days none	
4	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	Add pepper. Bring mixture to a boil; reduce heat; simmer 5 minutes or until thickened. Stir frequently to prevent scorching.
5	Margarine, Bulk, Pounds	10.00 oz.	10.00 oz.	1.25 Cups		0 Days Melted	Add cheese to sauce slowly; stir only until smooth; remove from heat.
	Cheddar Cheese, Pounds	8.00 lb.	8.00 lb.	2.00 gal.		1 Days Shredded	Combine sauce and macaroni; mix well.
	Bread Crumbs, Pounds	1.25 lb.	1.25 lb.		1.25 ea	0 Days none	Place about 3 gallons of macaroni & cheese mixture in each 4" Steam table pan. Combine bread crumbs and melted butter or margarine; sprinkle 1-3/4 cup over mixture in each pan. Bake at 350 F. 20 minutes until browned. If using a convection oven, bake at 325 F. 15-20 minutes on high fan, open vent or until browned. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.

Scaled Recipe

Scaled Recipe

Recipe Name♥Macaroni Salad

Recipe Category NameStarches

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size5.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Salad Oil, Gallons	0.49 oz.	0.49 oz.	1.02 tbsp.		0 Days none	Add salad oil to water; heat to a rolling boil.
2	Pasta, Elbow Macaroni, Pounds	9.00 lb.	9.00 lb.	2.73 gal.		0 Days none	Slowly add macaroni while stirring constantly, until water boils again. Cook about 15 minutes or until Al dante; stir occasionally. DO NOT OVERCOOK.
	Water For Cooking	12.00 lb.	12.00 lb.	1.44 gal.		0 Days none	
3	Black Pepper, Ground, Bulk	0.03 oz.	0.03 oz.	0.43 Few Drops		0 Days none	Combine macaroni, chopped eggs, celery, onions, pickle relish, salad dressing, pimientos, pepper, and vinegar. Toss lightly. Garnish with paprika. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Paprika, Ground, Pounds	0.03 oz.	0.03 oz.	0.41 Few Drops		0 Days none	
	Eggs, Fresh, Medium, Each	1.50 lb.	1.50 lb.		12.00 ea	1 Days Hard boil eggs, peel and chop	
	Dressing, Salad Mayo. Gallons	2.97 lb.	2.97 lb.	1.56 qt.		0 Days none	
	Pickle Relish, Gallons	1.50 lb.	1.50 lb.	1.50 pt.		0 Days none	
	Vinegar, Gallons	6.14 oz.	6.14 oz.	11.98 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	1.64 lb.	1.50 lb.	1.88 qt.		1 Days Peel and chop.	
	Pimientos, Canned	9.11 oz.	6.95 oz.		0.01 Cases	0 Days none	
	Celery, Fresh Cases-35 lb	2.64 lb.	2.00 lb.		0.06 Cases	1 Days Remove stalks, clean throughly and chop	

Scaled Recipe

Recipe Name♥Mashed Potatoes

Recipe Category NameStarches

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size5.75 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Utility Potato, Fresh	42.70 lb.	35.00 lb.			0 Days none 1 Days Peeled, diced 1" square	Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
2	Non Fat Dry Milk, Pounds	8.53 oz.	8.53 oz.	1.33 Cups		0 Days none	Reconstitute milk; heat to a simmer.
	Water For Cooking	10.42 oz.	10.42 oz.	1.25 Cups		0 Days none	*CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
3	Black Pepper, Ground, Bulk	0.02 oz.	0.02 oz.	0.33 Few Drops		0 Days none	Beat potatoes in mixer bowl at low speed until broken into smaller pieces, about 1 minute. Add pepper. Beat at high speed 3 to 5 minutes or until smooth. Add reconstituted milk slowly until potatoes are light and fluffy. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).

Scaled Recipe

Recipe Name	♥w/Meatsauce	Recipe Category Name	Beef Entrees	Pan Size	4" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	7.00 oz.	7.00 oz.	1.01 Cups		0 Days none	Cook beef in its own fat in steam-jacketed kettle or stock pot until beef losses its pink color, stirring to break apart. Drain off fat. Add tomatoes, onions, garlic powder, basil, thyme, oregano, pepper, and bay leaves to beef. Mix well. Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. Remove bay leaf before serving. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Bay Leaves, Pounds	0.25 oz.	0.25 oz.	3.74 tbsp.		0 Days none	
	Basil, Leaves, Pounds	1.00 oz.	1.00 oz.	1.40 Cups		0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	1.75 oz.	1.75 oz.	7.54 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	22.00 lb.	22.00 lb.	2.53 gal.	0.58 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	8.50 lb.	8.50 lb.	3.76 qt.	0.21 Cases	0 Days none	
	Oregano, Ground, Pounds	1.00 oz.	1.00 oz.	5.70 tbsp.		0 Days none	
	Thyme, Ground, Pounds	0.50 oz.	0.50 oz.	3.29 tbsp.		0 Days none	
	Water For Cooking	2.50 lb.	2.50 lb.	1.20 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	4.69 lb.	4.30 lb.	1.34 gal.		1 Days chopped	
	Beef, Ground, 80/20	14.40 lb.	12.00 lb.			2 Days Thaw	

Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%.

Scaled Recipe

Recipe Name	♥Meatloaf	Recipe Category Name	Beef Entrees	Pan Size	2" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	6.20 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Non Fat Dry Milk, Pounds	6.40 oz.	6.40 oz.	1.00 Cups		0 Days none	Combine beef with bread crumbs, pepper and garlic; mix until well blended. Reconstitute milk. Add milk, celery, onions, sweet peppers, eggs, and catsup. Mix lightly but thoroughly. DO NOT OVERMIX.
	Catsup, Case, 6-#10 cans	5.00 lb.	5.00 lb.	2.13 qt.	0.12 Cases	0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	0.23 oz.	0.23 oz.	2.98 tsp.		0 Days none	
	♥Whole Wheat Bread, Slices	3.50 lb.	3.50 lb.		56.00 Slices	0 Days Crumbed	
	Eggs, Fresh, Medium, Each	2.37 lb.	2.37 lb.		18.96 ea	0 Days Cracked & Mixed	
	Water For Cooking	2.00 lb.	2.00 lb.	1.92 pt.		0 Days none	
	Onions, Yellow, Fresh ♥	1.09 lb.	1.00 lb.	1.25 qt.		1 Days Chopped	
	Green Peppers, Fresh	1.19 lb.	1.00 lb.	1.53 pt.	0.05 Cases	1 Days Chopped	
	Beef, Ground, 80/20	27.00 lb.	22.50 lb.			0 Days none	
	Celery, Fresh Cases-35 lb	21.07 oz.	15.96 oz.		0.03 Cases	1 Days Chopped	

2	Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan. Bake approximately 1 hour 30 minutes at 300 F until internal temperature reaches 165 F. or higher for 15 seconds. Skim off excess fat and liquid during cooking. Let stand 20 minutes before slicing. Cut 13 slices per loaf. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
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Scaled Recipe

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.

Scaled Recipe

Recipe Name

Mexican Rice or

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Rice, Bulk, Pounds	7.96 lb.	7.96 lb.	1.22 gal.		0 Days none	Place 1.5 gallons, 1/2 cup salad oil and 1-1/2 cups onions in each pan. Stir well to coat rice. Place in 400 F. oven; cook until lightly brown, stirring occasionally; about 25 minutes.
	Salad Oil, Gallons	14.15 oz.	14.15 oz.	1.84 Cups		0 Days none	
	Water For Cooking	10.09 lb.	10.09 lb.	1.21 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	15.43 oz.	14.16 oz.	1.11 qt.		1 Days Peel and chop.	
2	Salt, Bulk, Pounds	1.71 oz.	1.71 oz.	2.65 tbsp.		0 Days none	Combine tomatoes, salt, pepper, cumin and water. Pour about 1-1/2 gallons tomato mixture over rice in each pan; stir well. Cover; return to oven; bake about 1 hour in 400 F. oven or until rice is tender. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.22 oz.	0.22 oz.	2.65 tsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	4.42 lb.	4.42 lb.	2.04 qt.	0.12 Cases	0 Days none	
	Cumin, Ground, Pounds	0.80 oz.	0.80 oz.	3.82 tbsp.		0 Days none	
	Water For Cooking	8.85 lb.	8.85 lb.	1.06 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Mixed Vegetables

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Mixed Vegetables, Canned ♥	34.00 lb.	25.00 lb.	3.16 gal.	0.62 Cases	0 Days none	Place mixed vegetables in steam-jacketed kettle or stock pot. Rinse the mixed vegetables then cover with water. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name♥Old Fashion Bean Soup P 008 03

Recipe Category NameSoups

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size11.44 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Navy, Dry, Pounds	6.25 lb.	6.25 lb.	3.44 qt.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash thoroughly in cold water. Cover with cold water; bring to a boil; boil 2 minutes. Turn off heat. Cover; let stand 1 hour.
	Water For Cooking	16.68 lb.	16.68 lb.	2.00 gal.		0 Days none	
2	Soup Base, Vegetable, Low Sodium	1.06 lb.	1.06 lb.	1.70 Cups		0 Days none	Prepare broth according to recipe. Add to beans; bring to a boil; cover; simmer 2 hours or until beans are tender. Add carrots, onions and pepper to bean mixture. Add tomatoes to mixture and simmer for 30 minutes.
	Black Pepper, Ground, Bulk	0.12 oz.	0.12 oz.	1.50 tsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	6.50 lb.	6.50 lb.	2.99 qt.	0.17 Cases	0 Days none	
	Water For Cooking	35.45 lb.	35.45 lb.	4.25 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	2.18 lb.	2.00 lb.	2.50 qt.		1 Days chopped	
	Carrots, Fresh ♥	1.18 lb.	1.00 lb.	1.90 pt.		1 Days shredded	
3	Flour, All Purpose, Pounds	13.25 oz.	13.25 oz.	1.44 pt.		0 Days none	Blend flour and water to form a smooth paste. Stir into soup; cook 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
	Water For Cooking	2.09 lb.	2.09 lb.	1.00 qt.		0 Days none	

Scaled Recipe

Recipe Name

♥Oven Brown Potatoes

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Utility Potato, Fresh	45.87 lb.	37.60 lb.			1 Days Peel and dice 1" square	Place 8 pounds or 5-3/4 quarts potatoes in each steam table pan.
3	Black Pepper, Ground, Bulk	0.08 oz.	0.08 oz.	1.30 Few Drops		0 Days none	Mix pepper and paprika together. Sprinkle 1-1/2 tablespoon mixture over potatoes in each pan.
	Paprika, Ground, Pounds	0.25 oz.	0.25 oz.	1.02 tbsp.		0 Days none	
4							Bake in 350 F for 25 to 30 minutes or until browned and done. Turn potatoes once during cooking. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).

Scaled Recipe

Recipe Name

Breakfast Sausage Links

Recipe Category Name

Breakfast

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

2.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sausage Links, Pounds	12.50 lb.	12.50 lb.			1 Days Thaw	Place sausage links on sheet pan. Place in 350 F oven for 30 minutes or until sausage reaches 165 F for 15 seconds. Transfer sausage into steamtable pans. Cover and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

♥Pepper Steak

Recipe Category Name

Beef Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.80 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	1.74 oz.	1.74 oz.	4.00 tbsp.		0 Days none	1. Cook Roast Beef a day in advance at 350 degrees F to internal temperature of 160 degrees F.
	Cornstarch, Powdered, Pounds	4.71 oz.	4.71 oz.	16.00 tbsp.		0 Days none	
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	0.23 oz.	0.23 oz.	2.98 tsp.		0 Days none	2. After cooled, slice beef into 1/2 inch strips.
	Tomato Paste, Canned, 6-#10	1.98 lb.	1.98 lb.	1.75 pt.	0.05 Cases	0 Days none	3. Place strips in pan.
	Soy Sauce, Gallons	1.75 lb.	1.75 lb.	1.75 pt.		0 Days none	4. Combine water, tomato paste, soy sauce, sugar, pepper, and garlic powder. Blend well. Bring to a boil.
	Water For Cooking	10.43 lb.	10.43 lb.	1.25 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	3.00 lb.	2.75 lb.	3.44 qt.		1 Days Chopped	5. Dissolve cornstarch in water; stir until smooth; add to sauce mixture. Cook sauce until thickened, about 3 minutes, stirring constantly.
	Green Peppers, Fresh	9.52 lb.	8.00 lb.	1.53 gal.	0.40 Cases	1 Days Chopped	
	Beef, Roast Beef, Raw	40.50 lb.	30.00 lb.			2 Days Thaw	6. Pour sauce evenly over beef strips in each pan. Cover. Bake at 325 degrees F for 1 hour on high fan, closed vent.
							7. Remove pans from oven.
							8. Add 4 lbs (4 3/4 quart) raw peppers and 1 lb 5 oz (1 quart) raw onions to each pan. Stir to distribute vegetables. Cover; return to oven for an additional 20 minutes or until beef is tender.

Scaled Recipe

Recipe Name

♥Pinto Beans - 8 oz

Recipe Category Name

Beans

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beans, Pinto, Dry, Pounds	22.00 lb.	22.00 lb.	3.16 gal.		0 Days none	Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour. Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes. Add pepper to beans. Reduce heat, add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. Heat to 145 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.32 oz.	0.32 oz.	1.30 tbsp.		0 Days none	
	Water For Cooking	28.00 lb.	28.00 lb.	3.36 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Plain Omelet W/Whole Eggs

Recipe Category Name

Breakfast

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Eggs, Fresh, Medium, Each	25.00 lb.	25.00 lb.		200.00 ea	0 Days none	Place cracked eggs in a mixing bowl. Using wire whip beat just enough to blend yolks & whites. Pour 1/3 cup of egg mixture for individual omelets on greased griddle. Cook until golden brown on bottom. Do not stir. If necessary, gently lift cooked portion with spatula to permit uncooked mixture to flow underneath. Continue cooking. Fold into thirds to form an oval shaped omelet. Serve immediately. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.
	Salad Oil, Gallons	3.84 oz.	3.84 oz.	7.99 tbsp.		0 Days none	

Scaled Recipe

Recipe Name Pork Italian Sausage Recipe Category Name Sandwiches, Salads & Misc. Entrees Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type
Servings Desired 100 Yield of Recipe 100 Serving Size 4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Italian Sausage, Pork	25.00 lb.	25.00 lb.	4.69 gal.	75.00 Servings	2 Days Thawed	Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. Or, Sausage may be simmered. Pierce each sausage. Cover with water in a steam jacketed kettle or stock pot. Cover; bring to a boil; reduce heat; simmer 10 minutes. Internal temperature must reach 165 F. or higher for 15 seconds. Place in 4" pans and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name

♥Pork Roast

Recipe Category Name

Pork Entrees

Pan Size

18" X 24" X 4" Roasting Pan

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	1.00 oz.	1.00 oz.	4.00 tbsp.		0 Days none	Place roasts, fat side up in pans without crowding. Sprinkle with pepper. If available, insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER. Roast 1 1/2 hours to 2 hours at 350 F., depending on size of roasts. Let stand 20 minutes. Remove strings or netting before slicing. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 155 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE PORK AND GAME ANIMALS.
	Pork Roast	22.50 lb.	18.75 lb.			2 Days Thaw	

Scaled Recipe

Recipe Name♥Potato Salad

Recipe Category NameStarches

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size6.30 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Utility Potato, Fresh	36.60 lb.	30.00 lb.			1 Days Peel and dice 1" square	Cover potatoes with water; bring to a boil; cover. Cook until tender. Drain hot water while adding cold water and ice to stop the cooking process. Drain completly. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
2	Black Pepper, Ground, Bulk	0.03 oz.	0.03 oz.	0.43 Few Drops		0 Days none	Combine onions, salad oil,pepper, and vinegar. Add to potatoes. Cover; refrigerate 1 hour.
	Salad Oil, Gallons	9.62 oz.	9.62 oz.	1.25 Cups		0 Days none	
	Vinegar, Gallons	5.50 oz.	5.50 oz.	10.73 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	1.09 lb.	1.00 lb.	1.25 qt.		1 Days Peeled and chopped.	
3	Dressing, Salad Mayo. Gallons	4.00 lb.	4.00 lb.	2.11 qt.		1 Days Chill salad dressing.	Combine celery, relish and salad dressing; add to potato mixture. Place in steam table pans; cover and blast chill to 41 F or refrigerate until service. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Pickle Relish, Gallons	1.00 lb.	1.00 lb.	1.00 pt.		1 Days Chill relish.	
	Celery, Fresh Cases-35 lb	3.30 lb.	2.50 lb.		0.07 Cases	1 Days Clean, trim, and chop.	

Scaled Recipe

Recipe Name

♥Rice Pilaf - 8 oz

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Margarine, Bulk, Pounds	6.50 oz.	6.50 oz.	13.00 tbsp.		0 Days none	Melt margarine. Add salad oil and onions. Stir well. Saute until onions are tender, about 5 minutes.
	Salad Oil, Gallons	3.84 oz.	3.84 oz.	7.99 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	7.63 lb.	7.00 lb.	2.19 gal.		1 Days Chopped	
2	Rice, Bulk, Pounds	8.00 lb.	8.00 lb.	1.23 gal.		0 Days none	Add rice to onion mixture. Cook until rice is lightly browned, about 10 minutes, stirring constantly. Place about 2 quarts onion and rice mixture into each pan.
3	Soup Base, Chicken, LS, Pounds	2.00 lb.	2.00 lb.	1.60 pt.		0 Days none	Prepare broth according to recipe directions. Add garlic powder and pepper; stir well. Pour 3 quarts over rice mixture in each pan; cover. Bake at 375 F. for 40 to 45 minutes or until tender. Stir lightly. Hold for service at 140 F. or higher. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Black Pepper, Ground, Bulk	0.02 oz.	0.02 oz.	0.38 Few Drops		0 Days none	
	Garlic Powder, Pounds	0.75 oz.	0.75 oz.	3.23 tbsp.		0 Days none	
	Water For Cooking	32.53 lb.	32.53 lb.	3.90 gal.		0 Days none	

Scaled Recipe

Recipe Name	♥Roast Beef	Recipe Category Name	Beef Entrees	Pan Size	2" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	4.00 oz.
CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE					

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	0.50 oz.	0.50 oz.	2.00 tbsp.		0 Days none	Place roasts fat side up in 18x20 roasting in pans according to size without crowding. Sprinkle with pepper. If you have an oven meat thermometer, insert into center of thickest part of main muscle. DO NOT ADD WATER. DO NOT COVER. Oven roast 1 hour 45 minutes at 350 F., depending on size of roasts. Roast to internal temperature of 155 F. or higher for 15 seconds. Let stand 20 minutes before slicing. *CCP* - COOK BEEF ROAST (RARE) TO AN INTERNAL TEMPERATURE OF 140 F FOR 12 MINUTES.
	Beef, Roast Beef, Raw	33.75 lb.	25.00 lb.			3 Days Thaw	
							Frozen roasts will require 1 hour or longer cooking time. Remove roasts from oven when meat thermometer registers 140 F. for rare; 160 F. for medium; and 170 F. for well done. Internal temperature will rise about 10 degrees during 20 minute standing period.

Scaled Recipe

Recipe Name

Salsa

Recipe Category Name

Sauces & Gravy

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sugar, Bulk	4.00 oz.	4.00 oz.	9.20 tbsp.		0 Days none	Combine coarsely diced canned tomatoes or finely chopped fresh tomatoes with onions, peppers, salt, and sugar. Blend well. Cover and refrigerate at 41 F. or lower at least 1 hour before serving. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Salt, Bulk, Pounds	1.50 oz.	1.50 oz.	2.32 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	17.10 lb.	17.10 lb.	1.97 gal.	0.45 Cases	0 Days none	
	Onions, Yellow, Fresh ♥	11.99 oz.	11.00 oz.	1.72 pt.		1 Days Chopped	
	Jalapenos, Case, 6-#10	14.23 oz.	10.94 oz.	15.05 tbsp.	0.02 Cases	0 Days none	

Best if made a day ahead.

Scaled Recipe

Recipe Name

Breakfast Sausage Links

Recipe Category Name

Breakfast

Pan Size

2" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

2.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Sausage Links, Pounds	12.50 lb.	12.50 lb.			1 Days Thaw	Place sausage links on sheet pan. Place in 350 F oven for 30 minutes or until sausage reaches 165 F for 15 seconds. Transfer sausage into steamtable pans. Cover and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name Scrambled Eggs W/ Whole Eggs Recipe Category Name Breakfast Pan Size 4" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type
Servings Desired 100 Yield of Recipe 100 Serving Size 4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Eggs, Fresh, Medium, Each	25.00 lb.	25.00 lb.		200.00 ea	0 Days none	pour cracked eggs into container and beat eggs thoroughly. Pour about 1 qt. Eggs on lightly greased griddle. Cook slowly until firm (no visible liquid egg), stirring occasionally. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.
	Salad Oil, Gallons	3.84 oz.	3.84 oz.	7.99 tbsp.		0 Days none	

Scaled Recipe

Recipe Name

♥Sloppy Joe

Recipe Category Name

Beef Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

5.08 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Brown Sugar, Bulk	1.25 oz.	1.25 oz.	2.57 tbsp.		0 Days none	Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Combine onions, catsup, mustard, brown sugar, vinegar, and water. Add to beef. Cover; simmer 35 minutes. Stir occasionally to prevent scorching. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Catsup, Case, 6-#10 cans	7.00 lb.	7.00 lb.	2.98 qt.	0.17 Cases	0 Days none	
	Vinegar, Gallons	15.99 oz.	15.99 oz.	1.95 Cups		0 Days none	
	Water For Cooking	1.50 lb.	1.50 lb.	1.44 pt.		0 Days none	
	Mustard, Gallons	3.00 oz.	3.00 oz.	5.66 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	4.36 lb.	4.00 lb.	1.25 gal.		1 Days Chopped	
	Beef, Ground, 80/20	21.60 lb.	18.00 lb.			2 Days Thaw	

Note: the use of ground turkey may be used in conjunction with ground beef. The use of ground turkey is not to exceed 50%.

Scaled Recipe

Recipe Name

♥Spag w/ Marinara Sauce

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

7.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pasta, Spaghetti, Pounds	12.00 lb.	12.00 lb.	2.40 gal.		0 Days none	Cook and drain.
	Water For Cooking	21.00 lb.	21.00 lb.	2.52 gal.		0 Days none	
2	Margarine, Bulk, Pounds	1.00 oz.	1.00 oz.	2.00 tbsp.		0 Days none	Saute garlic and onions in margarine or salad oil until tender.
	Garlic Powder, Pounds	0.35 oz.	0.35 oz.	1.50 tbsp.		0 Days none	
	Onions, Yellow, Fresh ♥	1.64 lb.	1.50 lb.	1.88 qt.		0 Days Chopped	
3	Sugar, Bulk	1.00 oz.	1.00 oz.	2.30 tbsp.		0 Days none	Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, sugar and thyme. Mix well. Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Bay Leaves, Pounds	0.10 oz.	0.10 oz.	1.49 tbsp.		0 Days none	
	Basil, Leaves, Pounds	0.10 oz.	0.10 oz.	2.22 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	4.00 lb.	4.00 lb.	1.84 qt.	0.11 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	15.95 oz.	15.95 oz.	1.76 Cups	0.02 Cases	0 Days none	
	Oregano, Ground, Pounds	0.10 oz.	0.10 oz.	1.70 tsp.		0 Days none	
	Thyme, Ground, Pounds	0.10 oz.	0.10 oz.	1.96 tsp.		0 Days none	
	Water For Cooking	4.17 lb.	4.17 lb.	2.00 qt.		0 Days none	
4							Combine pasta and sauce

Scaled Recipe

Recipe Name

♥Spaghetti Pasta - 8 oz

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1							Fill pot with water; add spaghetti noodles.
2	Pasta, Spaghetti, Pounds	20.00 lb.	20.00 lb.	4.00 gal.		0 Days none	Slowly add pasta while stirring constantly until water boils again. Cook for 8 to 10 minutes or until Al dante; stir occasionally. DO NOT OVERCOOK. Place into 4" pans and hold for service at 135 degrees or above. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Water For Cooking	30.00 lb.	30.00 lb.	3.60 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Spinach

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Spinach, Canned, 6-#10 ♥	38.49 lb.	25.00 lb.	1.60 gal.	0.65 Cases	0 Days none	Pour off half the liquid. Place spinach in steam-jacketed kettle or stock pot. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name	Steak & Cheese Sub	Recipe Category Name	Beef Entrees	Pan Size	2" Steam Table Pan, Full
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	7.60 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Beef, Roast Beef, Raw	33.75 lb.	25.00 lb.			1 Days Cook	Cook roast a day in advance in a 350 F oven to internal temp of 160 F Slice cooled roast into thin slices. *CCP* - COOK BEEF ROAST (RARE) TO AN INTERNAL TEMPERATURE OF 140 F FOR 12 MINUTES. *CCP* - POTENTIALLY HAZARDOUS FOODS MUST BE COOLED FROM 140 F TO 70 F WITHIN 2 HOURS, AND FROM 70 F TO 41 F WITHIN 4 HOURS (6 HOURS TOTAL TIME).
2	Onions, Yellow, Fresh ♥	7.63 lb.	7.00 lb.	2.19 gal.		1 Days Sliced	Grill onions and peppers in a small amount of shortening in batches. Add sliced roast beef; chop beef w/spatula into bite size pieces. Thoroughly combine beef with onion pepper mixture. Place steak vegetable mixture into 4" pans and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - ALL FOODS MUST BE REHEATED TO AN INTERNAL TEMPERATURE OF 165 F WITHIN 2 HOURS. FOODS MAY ONLY BE REHEATED ONCE.
	Green Peppers, Fresh	3.57 lb.	3.00 lb.	2.29 qt.	0.15 Cases	1 Days Sliced	
3	Mozzarella Cheese, Pounds	12.50 lb.	12.50 lb.	3.13 gal.		1 Days Shredded	Open rolls and place 4 oz. of steak vegetable mixture in roll; top with 2 oz. of cheese. Serve immediately.

Scaled Recipe

Recipe Name

♥Steamed Broccoli-from frozen

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Broccoli, Frozen	25.00 lb.	25.00 lb.	5.47 gal.		0 Days none	Bring water to a boil in a steam-jacketed kettle or stock pot. Add frozen Broccoli, stir well. Return to a boil; Cook 1 to 2 minutes. DO NOT OVER COOK Place Broccoli in serving pans, Serve Immediately. Note: Do no prepare to far in advance. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F FOR A MINIMUM OF 15 SECONDS. TO INCLUDE EGGS, FISH & SEAFOOD.

Scaled Recipe

Recipe Name

♥Steamed Rice - 8 oz

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

8.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Rice, Bulk, Pounds	16.75 lb.	16.75 lb.	2.56 gal.		0 Days none	Combine rice, water and salad oil; bring to a boil. Stir occasionally until mixture boils. Cover tightly; simmer 12 to 15 minutes. DO NOT STIR. Remove from heat; transfer to shallow serving pans. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Salad Oil, Gallons	2.88 oz.	2.88 oz.	5.99 tbsp.		0 Days none	
	Water For Cooking	33.50 lb.	33.50 lb.	4.02 gal.		0 Days none	

Scaled Recipe

Recipe Name Swedish Meatballs Recipe Category Name Beef Entrees Pan Size 2" Steam Table Pan, Full
Cycle Date Monday 09/19/2016 Menu Type Meal Type
Servings Desired 100 Yield of Recipe 100 Serving Size 7.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Beef, LS, Pounds	1.88 lb.	1.88 lb.	1.50 pt.		0 Days none	Prepare Beef Broth with water. Boil and lower to a simmer. Dissolve flour with water for veg juice and diced tomatoes, mix well to remove all lumps. Add black pepper, slowly add mixture to broth while stirring rapidly. Simmer 15 minutes.
	Flour, All Purpose, Pounds	6.00 oz.	6.00 oz.	1.31 Cups		0 Days none	
	Black Pepper, Ground, Bulk	0.01 oz.	0.01 oz.	0.15 Few Drops		0 Days none	
	Tomatoes, Diced, 6-#10 Case	2.25 lb.	2.25 lb.	1.04 qt.	0.06 Cases	0 Days none	Divide frozen meatballs evenly between two steam table pans. Ladle one gallon brown gravy over meatballs in each pan. Cover. Bake at 350F with fan on for 1 hour.
	Water For Cooking	14.60 lb.	14.60 lb.	1.75 gal.		0 Days none	
	Beef, Meatballs, Fully Cooked	25.00 lb.	25.00 lb.			0 Days none	

Scaled Recipe

Recipe Name	Tartar Sauce	Recipe Category Name	Sauces & Gravy	Pan Size	4" Steam Table Pan, Half
Cycle Date	Monday 09/19/2016	Menu Type		Meal Type	
Servings Desired	100	Yield of Recipe	100	Serving Size	1.98 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	0.04 oz.	0.04 oz.	0.65 Few Drops		0 Days none	Combine salad dressing, relish, onions, paprika, and pepper. Cover and refrigerate to chill. Keep refrigerated until ready to serve. Hold for service at 41 F. or lower. *CCP* - MAINTAIN INTERNAL TEMPERATURE AT 41 F OR BELOW PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS.
	Paprika, Ground, Pounds	0.08 oz.	0.08 oz.	1.28 Few Drops		0 Days none	
	Dressing, Salad Mayo. Gallons	7.50 lb.	7.50 lb.	3.95 qt.		0 Days none	
	Pickle Relish, Gallons	4.50 lb.	4.50 lb.	2.25 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	6.54 oz.	6.00 oz.	1.88 Cups		0 Days Chopped	

Scaled Recipe

Recipe Name

Tater Tots

Recipe Category Name

Starches

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

6.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Tater Tots, Frozen	37.75 lb.	37.75 lb.			0 Days none	Use frozen Tater Tots. Fill fryer basket about 2/3 full; fry about 4 minutes at 375 F. or until golden brown. Drain well in basket or on absorbent paper. Do not cover. Cook progressively. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS. *CCP* - IF POTENTIALLY HAZARDOUS FOOD IS REMOVED FROM TEMPERATURE CONTROL THE FOOD WILL BE MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN THE FOOD WAS REMOVED FROM TEMPERATURE CONTROL. THE FOOD WILL BE COOKED AND SERVED, SERVED AT ANY TEMPERATURE IF READY-TO-EAT, OR DISCARDED, WITHIN 4 HOURS FROM THE POINT IN TIME WHEN THE FOOD IS REMOVED FROM TEMPERATURE CONTROL AND FOOD IN UNMARKED CONTAINERS OR PACKAGES, OR MARKED TO EXCEED A 4-HOUR LIMIT SHALL BE DISCARDED (IE. FOOD HANDLED IN THIS MANNER MAY NOT BE STORED AS A LEFTOVER).

Scaled Recipe

Recipe Name

Tomato Gravy

Recipe Category Name

Sauces & Gravy

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

3.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Beef, LS, Pounds	1.87 oz.	1.87 oz.	3.00 tbsp.		0 Days none	Use melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 20 minutes. Add canned tomato paste; blend well. Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend. Hold for service at 140 F. or higher *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.
	Flour, All Purpose, Pounds	13.79 oz.	13.79 oz.	1.50 pt.		0 Days none	
	Black Pepper, Ground, Bulk	0.01 oz.	0.01 oz.	0.15 Few Drops		0 Days none	
	Tomatoes, Diced, 6-#10 Case	5.00 lb.	5.00 lb.	2.30 qt.	0.13 Cases	0 Days none	
	Tomato Paste, Canned, 6-#10	1.13 lb.	1.13 lb.	1.99 Cups	0.03 Cases	0 Days none	
	Salad Oil, Gallons	11.54 oz.	11.54 oz.	1.50 Cups		0 Days none	
	Water For Cooking	11.01 lb.	11.01 lb.	1.32 gal.		0 Days none	

Scaled Recipe

Recipe Name

♥Tuna Salad

Recipe Category Name

Fish & Seafood Entrees

Pan Size

4" Steam Table Pan, Half

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.28 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	Drain and rince with water, then flake tuna. Combine tuna, celery and onions. Mix lightly and thoroughly. Combine salad dressing, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
	Dressing, Salad Mayo. Gallons	2.00 lb.	2.00 lb.	1.05 qt.		0 Days none	
	Pickle Relish, Gallons	2.33 lb.	2.33 lb.	1.16 qt.		0 Days none	
	Onions, Yellow, Fresh ♥	1.64 lb.	1.50 lb.	1.88 qt.		1 Days Diced	
	Tuna Fish, Canned, by the Can	20.80 lb.	16.00 lb.		3.85 Cans	0 Days none	
	Celery, Fresh Cases-35 lb	6.60 lb.	5.00 lb.		0.14 Cases	1 Days Diced	

Scaled Recipe

Recipe Name

Turkey Bacon - Oven Fried (2)

Recipe Category Name

Turkey Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

1.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Turkey Bacon	6.25 lb.	6.25 lb.			0 Days none	<p>Arrange raw turkey bacon slices in rows down the length of each sheet pan, with fat edges slightly overlapping lean edges. Bake 25 minutes at 375 F. Bake additional 5 to 10 minutes or until turkey bacon is slightly crisp. Do not overcook. Drain thoroughly. Place on absorbent paper or in perforated steam table pans.</p> <p>NOTE: If convection oven is used, bake at 325 F for 25 minutes on high fan, open vent. Drain fat. Bake additional 5 to 10 minutes.</p> <p>One serving equals 2 slices of turkey bacon. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.</p>

Scaled Recipe

Recipe Name

♥Turkey Burger

Recipe Category Name

Turkey Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Turkey Burgers	25.00 lb.	25.00 lb.			0 Days none	Grill patties on a 350 F griddle for 4 minutes or until browned; turn and grill on other side for 4 minutes until well done. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.

Scaled Recipe

Recipe Name♥Vegetable Soup

Recipe Category NameSoups

Pan Size4" Steam Table Pan, Full

Cycle DateMonday 09/19/2016

Menu Type

Meal Type

Servings Desired100

Yield of Recipe100

Serving Size8.80 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Soup Base, Vegetable, Low Sodium	10.00 oz.	10.00 oz.	1.00 Cups		0 Days none	Prepare broth according to directions. Combine broth, tomatoes, potatoes, celery, carrots, cabbage, onions, peppers, garlic powder, and black pepper in a steam jacketed kettle or stock pot. Bring to a boil. Cover; simmer 30 minutes or until vegetables are tender. Internal temperature must reach 165 F. or higher for 15 seconds. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	0.50 oz.	0.50 oz.	2.15 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	12.00 lb.	12.00 lb.	1.38 gal.	0.32 Cases	0 Days none	
	Water For Cooking	33.36 lb.	33.36 lb.	4.00 gal.		0 Days none	
	Onions, Yellow, Fresh ♥	2.32 lb.	2.13 lb.	2.66 qt.		1 Days Chopped	
	Carrots, Fresh ♥	1.33 lb.	1.13 lb.	1.07 qt.		1 Days Chopped	
	Green Peppers, Fresh	8.45 oz.	7.10 oz.	1.35 Cups	0.02 Cases	1 Days Chopped	
	Cabbage, Fresh	1.35 lb.	1.13 lb.	5.40 tbsp.		1 Days Chopped	
	Utility Potato, Fresh	3.81 lb.	3.13 lb.			1 Days Peeled & Cubed	
	Celery, Fresh Cases-35 lb	1.48 lb.	1.12 lb.		0.03 Cases	1 Days Chopped	

Scaled Recipe

Recipe Name

♥Whole Kernal Corn

Recipe Category Name

Vegetables

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

4.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Corn, Canned, 6-#10 ♥	33.25 lb.	25.00 lb.	3.03 gal.	0.61 Cases	0 Days none	Place Corn in steam-jacketed kettle or stock pot. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. Heat to 145 F. or higher for 15 seconds. Place in serving pans. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 145 F. OR HIGHER FOR 15 SECONDS.

Scaled Recipe

Recipe Name

♥Ziti & Beef

Recipe Category Name

Beef Entrees

Pan Size

4" Steam Table Pan, Full

Cycle Date

Monday 09/19/2016

Menu Type

Meal Type

Servings Desired

100

Yield of Recipe

100

Serving Size

12.00 oz.

CCP: WASH HANDS BEFORE STARTING FOOD PREPARATION, INSPECT ALL UTENSILS, PREPARATION EQUIPMENT, SERVING PANS, ETC. FOR CLEANLINESS. SANITIZE THERMOMETERS BEFORE&AFTER EACH USE

No.	Item Name	Weight Amt	Yield Amt	Volume Amt	Count Amt	Pre Prep	Instructions
1	Pasta, Ziti, Pounds	15.00 lb.	15.00 lb.	3.75 gal.		0 Days none	Cook pasta according to package instructions.
	Water For Cooking	29.25 lb.	29.25 lb.	3.51 gal.		0 Days none	
2	Beef, Ground, 80/20	30.00 lb.	25.00 lb.			2 Days Thaw under refrigeration	In a skillet cook beef over medium heat until no longer pink; drain fat. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS. *CCP* - REFRIGERATOR THAWING AT <41 F IS SUGGESTED. COOL WATER THAWING MUST BE DONE AT 70 F OR BELOW FOR 2 HOURS OR LESS FROM A CONTINUOUSLY RUNNING POTABLE WATER SUPPLY. THAWING AT ROOM TEMPERATURE IS NOT ACCEPTABLE. MICROWAVE THAWED FOODS MUST BE COOKED IMMEDIATELY AFTER THAWING.
3	Basil, Leaves, Pounds	0.18 oz.	0.18 oz.	3.98 tbsp.		0 Days none	Add tomatoes, oregano, basil, garlic and pepper to beef. Drain pasta; add beef and tomatoes mixture. Stir. Place ingredients in pans; cover and hold for service. *CCP* - AFTER PROPER COOKING, MAINTAIN INTERNAL TEMPERATURE AT 135 F OR ABOVE PRIOR TO BEING SERVED FOR ALL POTENTIALLY HAZARDOUS FOODS. *CCP* - COOK TO AN INTERNAL TEMPERATURE OF 165 F OR HIGHER FOR A MINIMUM OF 15 SECONDS. TO INCLUDE GROUND BEEF, POULTRY & STUFFED MEATS.
	Black Pepper, Ground, Bulk	0.25 oz.	0.25 oz.	3.00 tsp.		0 Days none	
	Garlic Powder, Pounds	0.69 oz.	0.69 oz.	2.99 tbsp.		0 Days none	
	Tomatoes, Diced, 6-#10 Case	6.00 lb.	6.00 lb.	2.76 qt.	0.16 Cases	0 Days none	
	Oregano, Ground, Pounds	0.70 oz.	0.70 oz.	3.99 tbsp.		0 Days none	

Note: The use of ground turkey or ground chicken may be used in conjunction with ground beef. The use of ground turkey, ground chicken, or a combination thereof is not to exceed 50%.